L'ENVOL

THE ST. REGIS HONG KONG

MENU

Culinary Director Olivier Elzer

Chef de Cuisine Hwang Byeonghyen

Lunch 12:00 PM - 2:30 PM · Dinner 6:30 PM - 12:00 AM

L'HEURE DU DÉJEUNER

Available for lunch from 12:00 PM to 2:30 PM (last order at 2:00 PM)

3 COURSES	WINE EXPERIENCE, 3 GLASSES
788	688

APPETIZERS

LA BONITE 488
Bonito tartare with yuzu

TARTE A L'OIGNON 488
French sweet onion tart served with nutmeg cream

LES CREVETTES "GAMBERONI" DE SICILE 688
Gamberoni prawns with fennel & caviar (Supplement HKD 288)

MAINS

LA PÊCHE "PETIT BATEAU" 888
Line-caught catch of the day

LE PORC IBÉRIQUE "JOSELITO" 1188
Joselito Iberico pork, butternut squash & black lime

LE BŒUF WAGYU 1288
Charcoal-grilled Wagyu, violet baby artichoke & gnocchi (Supplement HKD 388)

LA VOLAILLE 1288
Whole roasted yellow chicken, with preserved truffle sauce (For sharing)

LES FROMAGES DE NOTRE CELLIER
L'Envol cheese selection. À la carte - 3 choices 288, 4 choices 388

All prices are subject to 10% service charge.

L'HEURE DU DÉJEUNER

DESSERTS

LA CABOSSE 288
Smoked cacao bean, fondant & nuts praliné

LE KOMBUCHA 288
Chasselas grape, fresh aloe & umeshu ganache

All prices are subject to 10% service charge.

CAVIAR CHRONICLES

Available for lunch and dinner. Same menu for whole table

4 COURSES	CHAMPAGNE EXPERIENCE, 4 GLASSES
1988	1888

FOUR COURSES

GUELDENSTAEDTII
Cured yellow tail with pistachio oil & baby turnip condiment. Pierre Gimonnet, Oger Grand Cru NV

ROYAL BELUGA
Roasted carabinero with bergamot & plankton sauce. Fleury, Coteaux Champenois Blanc 2020

BAERII
Steamed grouper, tarragon & braised salsify with sturgeon bone marrow. Françoise Bedel, “Entre Ciel & Terre” NV

GUELDENSTAEDTII CAVIAR CHAMPAGNE
Champagne & caviar ice emulsion, fennel poached with vanilla. Vilmart & Cie, Ratafia Champenois NV

Lunch: from 12:00 PM to 2:30 PM daily (last order at 2:00 PM). Dinner: from 6:30 PM to 11:59 PM daily (last order at 9:15 PM).

All prices are subject to 10% service charge.

LES HERITAGES, 5 COURSES

Available for dinner from 6:30 PM to 11:59 PM daily (last order at 9:15 PM). Same menu for whole table

5 COURSES	WINE EXPERIENCE, 5 GLASSES
2288	1688

FIVE COURSES

LE CAVIAR OCIETRE PERSEUS NO.2
Brittany razor clams “à la marinière” & “No.2 Superior Oscietre” in two ways. Pascal Agrapart, “Terroirs” Grand Cru NV

OMBRINE DE MÉDITERRANÉE
Grilled ombrine in a fig leaf with coco de paimpol beans. Simon Colin, Chassagne-Montrachet 1er Morgeot Les Brussonnes Rouge 2023

CHOOSE ONE FROM BELOW ITEMS WITH ▫

▫ LE CHEVREUIL ▫
Venison loin on the bone, red cabbage & Tasmanian pepper berries. Paul Jaboulet Aîné, Hermitage “La Maison Bleue” 2015 Jeroboam

▫ LE BŒUF WAGYU ▫
Charcoal-grilled Wagyu, violet baby artichoke & gnocchi (Supplement HKD 388). Château Pichon Longueville Comtesse de Lalande, Pauillac Grand Cru Classé 2008 Double Magnum

LA DOUCEUR SURPRISE
Our pastry chef’s surprise delicacy. Eric Bordelet, Normandy “Poiré Authentique” NV

CHOOSE ONE FROM BELOW ITEMS WITH ▫

▫ SOLEIL A NICE ▫
Vanilla rice pudding, tea sorbet, espuma & fresh pomelo. Pierre Deville, Ratafia Champenois 2019

▫ LE SOUFFLÉ ▫
Matcha chocolate soufflé, roasted pear & yogurt ice-cream. Henri Giraud, Ratafia Champenois Solera 1990-2016

All prices are subject to 10% service charge.

LES HERITAGES, 7 COURSES

Available for lunch and dinner daily. Same menu for whole table

7 COURSES	WINE EXPERIENCE, 7 GLASSES
3288	2288

SEVEN COURSES

LE CAVIAR OCIETRE PERSEUS NO.2
Brittany razor clams “à la marinière” & “No.2 Superior Oscietre” in two ways. Pascal Agrapart, “Terroirs” Grand Cru NV

L’OURSIN D’HOKKAIDO
Hokkaido sea urchin, gamberoni prawn & crunchy fennel. Domaine de Souch, Jurançon Sec 2021 Magnum

LE HOMARD BLEU BRETON
Onoko lobster with girolle mushroom & consommé. Marie-Thérèse Chappaz, Valais “Fendant Coteaux de Plamont” 2023

OMBRINE DE MÉDITERRANÉE
Grilled ombrine in a fig leaf with coco de paimpol beans. Simon Colin, Chassagne-Montrachet 1er Morgeot Les Brussonnes Rouge 2023

CHOOSE ONE FROM BELOW ITEMS WITH ▫

▫ LE CHEVREUIL ▫
Venison loin on the bone, red cabbage & Tasmanian pepper berries. Paul Jaboulet Aîné, Hermitage “La Maison Bleue” 2015 Jeroboam

▫ LE BŒUF WAGYU ▫
Charcoal-grilled Wagyu, violet baby artichoke & gnocchi (Supplement HKD 388). Château Pichon Longueville Comtesse de Lalande, Pauillac Grand Cru Classé 2008 Double Magnum

LA DOUCEUR SURPRISE
Our pastry chef’s surprise delicacy. Eric Bordelet, Normandy “Poiré Authentique” NV

CHOOSE ONE FROM BELOW ITEMS WITH ▫

▫ SOLEIL A NICE ▫
Vanilla rice pudding, tea sorbet, espuma & fresh pomelo. Pierre Deville, Ratafia Champenois 2019

All prices are subject to 10% service charge.

LES HERITAGES, 7 COURSES

SEVEN COURSES · CONTINUED

▫ LE SOUFFLÉ ▫

Matcha chocolate soufflé, roasted pear & yogurt ice-cream. Henri Giraud, Ratafia Champenois Solera 1990-2016

Lunch: from 12:00 PM to 2:30 PM daily (last order at 2:00 PM). Dinner: from 6:30 PM to 11:59 PM daily (last order at 9:15 PM).

All prices are subject to 10% service charge.

À LA CARTE

Available for lunch and dinner. Lunch 12:00 PM to 2:30 PM (last order at 2:00 PM). Dinner 6:30 PM to 11:59 PM (last order at 9:15 PM)

LES ENTREES

LE CAVIAR OCIETRE PERSEUS NO.2 — 588
Brittany razor clams “à la marinière” & “No.2 Superior Oscietre” in two ways

L’OURSIN D’HOKKAIDO — 1288
Hokkaido sea urchin, gamberoni prawn & crunchy fennel

TARTE A L’OIGNON — 488
French sweet onion tart served with nutmeg cream

ROYAL BELUGA — 1188
Roasted carabinero with bergamot & plankton sauce

LES PLATS PRINCIPAL

OMBRINE DE MÉDITERRANÉE — 888
Grilled ombrine in a fig leaf with coco de paimpol beans

LE CHEVREUIL — 1288
Venison loin on the bone with red cabbage & Tasmanian pepper berries

LE BŒUF WAGYU — 1288
Charcoal-grilled Wagyu, violet baby artichoke & gnocchi

LA VOLAILLE — 1288
Whole roasted yellow chicken with preserved truffle sauce (For sharing)

LES FROMAGES DE NOTRE CELLIER — 488
L’Envol cheese selection

LES DESSERT

LE SOUFFLÉ — 388
Matcha chocolate soufflé with roasted pear & yogurt ice-cream

All prices are subject to 10% service charge.

À LA CARTE

LES DESSERT · CONTINUED

LA RHUBARBE 388
Rhubarb, rosé wine & yougurt

All prices are in Hong Kong dollars (HKD) and subject to 10% service charge.