

A LA CARTE

— Sharing Platters —

CHARCUTERIE PLATTER WITH BAGUETTE, GHERKINS & BUTTER

Small - 3/4 guests

HK\$ 388

Medium - 5/6 guests

HK\$ 488

Large - 8/10 guests

HK\$ 788

CHEESE PLATTER WITH BAGUETTE AND QUINCE PASTE

Small - 3/4 guests

HK\$ 388

Medium - 5/6 guests

HK\$ 488

Large - 8/10 guests

HK\$ 788

JAMBON NOIR DE BIGORRE PLATE CURED 20+ MONTHS - 200G

HK\$ 248

— Salads —



FRESH GOAT CHEESE SALAD

Roasted Vegetables, Balsamic Dressing

HK\$ 148



FRENCH TOMATO & BURRATA SALAD

French tomato "Les Cailloux", Burrata, Olive Oil & Aged Balsamic Vinegar

HK\$ 148



ORGANIC QUINOA SALAD

Feta Cheese, Cucumber, Tomato, Green Olives, Red Onions, Parsil

HK\$ 148

CEASAR SALAD

Organic Chicken Breast Or Smoked Salmon

HK\$ 148

OCTOPUS SALAD

Artichoke, Potato, Tomato & Liguria Olives

HK\$ 178

— Kids Specials —

PASTA WITH TOMATO, BUTTER OR PESTO SAUCE

HK\$ 88

CHICKEN STEAK WITH MASH POTATOES

HK\$ 98

PETIT BURGER WITH FRENCH FRIES

HK\$ 118

GRATINATED COQUILLETTE WITH HAM AND CREAM

HK\$ 98

CHIPOLATA WITH FRENCH FRIES

HK\$ 118

Looking For More?

ASK FOR OUR WEEKLY SPECIALS

Every 2 weeks, our Chef crafts up to 5 new seasonal dishes !

Menu available from 11:30am to 4pm and 6pm to 10pm. Last call 9:30pm.
No outside foods and drinks are allowed in Stan Café. Prices are
subjected to 10% service charge



Chef's Recommendation





Vegetarian



Vegan

A LA CARTE

— Starters —

-  **HOMEMADE GASPACHO (SMALL/LARGE)** HK\$ 68 / 128
Organic French Tomato " Les Cailloux ", Homemade Sun Dried Tomato, Bread Croutons
-  **FRENCH SNAILS, GARLIC BUTTER** HK\$ 128
Bourgogne Snails, Homemade Garlic & Herbs Butter
- HOMEMADE DUCK FOIE GRAS TERRINE** HK\$ 188
Toasted Country Bread, Chutney
- OEUF MAYONNAISE** HK\$ 48
Traditional Hard Boil Eggs , Espelette Mayonnaise, Mixed Green Salad

— Mains —

- BEEF CHEESEBURGER** HK\$ 158
Homemade French Beef Patty, Comté 18 Months, Lettuce & Tomato, French Fries
+ Extra Noir de Bigorre Bacon +HK\$ 38
-  **TRADITIONAL TRUFFLE CROQUE MONSIEUR** HK\$ 160
French Truffle Ham, Comté 18 Months, Dijon Mustard, Bechamel
-  **CONFIT DUCK LEG** HK\$ 168
Slow Cooked French Duck in its Fat, Sautéed Garlic & Herbs Organic Baby Potatoes
-  **STEAK TARTARE** HK\$ 168
Hand Cut Beef Tenderloin, French Fries
- SEARED DRY AGED STRIPLOIN** HK\$ 228
French Fries, Garlic & Herbs Maitre D'hotel Butter
- LA COTE DE BOEUF /BONE-IN BEEF RIBEYE** HK\$ 88 / 100g
Salers Angus From S.Fouillard Dry Aged 60 Days ± 1.2kg
- ASSIETTE DU BOUCHER/ BUTCHER'S BOARD ± 500g** HK\$ 340
Mixed Selection Of Premium Meat From Our Display
- OVEN BAKED COD** HK\$ 168
Crispy Herbs Polenta, Caramelised Shallots, Piperade Coulis
- PAN-SEARED SEABASS** HK\$ 168
Sautéed Quinoa, Roasted Zucchini, Saffron Aioli Jus



— Sides —

-  **FRENCH FRIES** HK\$ 48
-  **GRILLED VEGETABLES - EXTRA VIRGIN OLIVE OIL, PROVENCE HERBS** HK\$ 48
-  **MIXED GREEN LEAVES** HK\$ 48

— Desserts —

- PASTRIES - Choose Directly From Our Display** HK\$ 88
- CRÈME BRULÉE VANILLA BOURBON MADAGASCAR** HK\$ 98
- CHOCOLATE FONDANT (15MIN BAKING)** HK\$ 110

Menu available from 11:30am to 4pm and 6pm to 10pm. Last call 9:30pm.
No outside foods and drinks are allowed in Stan Café. Prices are
subjected to 10% service charge

 Chef's Recommendation
 Vegetarian
 Vegan

DRINKS

— Soft Drinks —

COFFEE - HONEYCOMB BLEND FRESHLY ROASTED BY CRAFT COFFEE IN HONG KONG	HOT / ICED
ESPRESSO	HK\$ 25
DOUBLE ESPRESSO	HK\$ 40
AMERICANO	HK\$ 25 / 40
CAPPUCCINO	HK\$ 45
LATTE	HK\$ 45 / 55
CAFE MOCHA	HK\$ 50 / 55
MACCHIATO	HK\$ 30
BABYCINO	HK\$ 30
HOT CHOCOLATE	HK\$ 50 / 55
DECAF COFFEE	+ HK\$ 6

HERBAL TEA BY TISAROM

DETOX: Peppermint, Thyme, Rosemary, Desmodium, Dandelion	HK\$ 45
ANTIOXIDANT: Lemon Verbena, Rosemary, Basil, Sunflower, Calendula	HK\$ 45
ANTI STRESS: Lemongrass, Lavender, Rose Petals, Dried Apple	HK\$ 45

Sourced in the organic fields of France, Tisarom carefully selects small local farmers and offers a healthy drink based on plants, flowers and fruits. Each tea bag is individually hand sealed by a women factory in Hong-Kong.

FRUIT JUICE & LEMONADE

HOMEMADE FRESHLY SQUEEZED ORANGE JUICE	HK\$ 88
HOMEMADE LEMON SQUASH	HK\$ 88
ORGANIC FRUIT JUICE - Ask Us For Available Flavours	HK\$ 50
ORGANIC LEMONADE FROM FRENCH ARTISAN (75CL) - Ask Us For Available Flavours	HK\$ 80
SPARKLING APPLE JUICE - APIBUL (75CL) - Ask Us For Available Flavours	HK\$ 120

MINERAL WATER

MINERAL STILL / SPARKLING WATER - 33CL / 75CL	HK\$ 25 / 50
WATER SYRUP - Ask Us For Available Flavours	HK\$ 30
PERRIER WATER (25CL)	HK\$ 35

SOFT DRINKS

COCA COLA, COKE ZERO, SPRITE	HK\$ 40
------------------------------	---------

DRINKS

— Alcohol —

FRENCH ORGANIC BEER BY ALARYK

DRAFT BEER - BLONDE (25CL / 50CL)	HK\$ 60 / 88
BOTTLE BEER - WHITE (33CL / 75CL)	HK\$ 60 / 130
BOTTLE BEER - BLONDE (33CL / 75CL)	HK\$ 60 / 130
BOTTLE BEER - AMBER (33CL / 75CL)	HK\$ 70 / 150
BOTTLE BEER - IPA (33CL / 75CL)	HK\$ 70 / 150

In the heart of Languedoc, between Montagne Noire and the Mediterranean, the Alaryk Brewery offers 100% organic, local and responsible beers. They are additive-free and produced without any CO2 addition, by top fermentation and are unfiltered.

FRENCH ORGANIC CIDER BY COTEAUX NANTAIS

CIDER DEMI-SEC - 75CL	HK\$ 85
CIDER BRUT - 75CL	HK\$ 85
CIDER BRUT - 33CL	HK\$ 60

Coteaux Nantais started its journey in 1943 in Brittany, France and has now won several rewards and prizes and is recognized for its excellence in innovation and quality in the organic field. Coteaux Nantais now boasts a wide range of fruit products like juices, jams, purees, vinegars and ciders.

WHISKEY & SINGLE MALT

GLENMORANGIE	HK\$ 120
GLENMORANGIE (18 YEARS)	HK\$ 150
WHITE HORSE	HK\$ 120

DIGESTIF

PEAR WILLIAM	HK\$ 120
GRAND MARNIER	HK\$ 120
MIRABELLE	HK\$ 120
EAU DE VIE QUETSCH	HK\$ 120
FINE COGNAC ICE COGNAC ABK6	HK\$ 80
COGNAC ABK6 VSOP	HK\$ 138
COGNAC ABK6 XO	HK\$ 200
BAS-ARMAGNAC VE GOUDOULIN VSOP	HK\$ 180
BAS-ARMAGNAC VE GOUDOULIN XO	HK\$ 250
BAS-ARMAGNAC VE GOUDOULIN HORS D'AGE	HK\$ 350

SPIRITS

ABSINTHE	HK\$ 90
VODKA	HK\$ 120
GORDON DRY GIN	HK\$ 120

BRUNCH

COMBOS - available until 11.30am

French Combo

Croissant or Pain Au Chocolat
+ Espresso or Americano
HK\$38

Baguette Combo

Half Baguette with Butter and Jam
+ Espresso or Americano
HK\$88

Full Breakfast Combo

Viennoiserie Of Your Choice From Display
+ Ham & Cheese or Fresh Herbs Omelette with Salad
+ Your Choice of Hot Drinks
HK\$ 148

BAKERY - Homemade By Our Pastry Chef

VIENNOISERIES - CHOOSE DIRECTLY FROM OUR DISPLAY

Retail Price

FRENCH HOMEMADE HALF BAGUETTE WITH BUTTER AND JAM

HK\$ 68

FRENCH TARTINES - With Your Choice Of Homemade Bread (Ask our Staff)

- Smoked Salmon, French Cream Cheese, Red Onion, Capers
- Truffle Ham, Dijon Mustard, French Cream Cheese, Red Onion, Parsley

HK\$ 138

HK\$ 138

FARM EGGS

EGGS BENEDICTE WITH HOLLANDAISE SAUCE

HK\$ 98

Extra Bacon Or Change To Smoked Salmon +HK\$38

SCRAMBLED EGGS

HK\$ 88

OMELETTE WITH BELLPEPPER & TOMATOES

HK\$98

DAIRY

ORGANIC YOGURT PLAIN COW MILK

HK\$ 22

YOGURT VANILLA COW MILK

HK\$ 33

OTHER DAIRY PRODUCTS - SEE OUR DISPLAY

Retail Price

COFFEE / TEA / JUICE - See our Drinks Menu

Menu available from 8.30am to 3pm on weekends and public holidays.
No outside food & drinks are allowed in Stan Café. Prices are subjected to 10% service charge

WINE BY THE GLASS

— Champagne —

Champagne Brut Tradition Domaine Sandrin NV HK\$ 130

— Whites —

Riesling Domaine Kleinknecht 2019 HK\$ 95
Menetou Salon Morogues Domaine Pelle 2019 HK\$ 100
Bourgogne Chitry Blanc Cuvee Constance Domaine Oliver Morin 2018 HK\$ 110

— Reds —

Vin de Pays Des Collines Rhodaniennes Les Gravieres Domaine Julien Cecillon 2018 HK\$ 80
Corbieres Rouge Cuvee Les Jumelles Château de Luc 2018 HK\$ 95
Bouggogne Chitry Rouge Cuvee Constance Domaine Olivier Morin 2019 HK\$ 90

— Roses —

IGP Pays D'Oc Rose La Croix Domaine de Castelnaud 2020 HK\$ 70

— Sweets —

Pacherenc du Vic Bilh Louise Aure Château Viella 2013 HK\$ 70