

30%
OFF

Happy Wine Day

Wine not drink on a Sunday?

HAPPY HOUR for EVERY SUNDAY
with 30% OFF on every bottle
under list price HKD 1,000

Except *** bottles on the wine list

*Not applicable for groups of more than 10 people

*Prices Subjects to 10% Service Charge

*Discount from 3 p.m. to 9 p.m.

Terroirs
BY LQV



LQV



Terroirs' Blind Tasting of the Month

\$120/glass

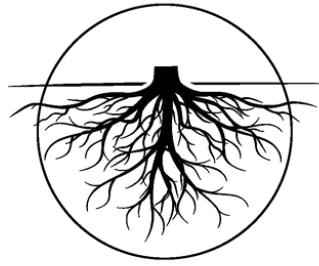


Try to guess our Blind By the Glass
of the Month!

Guess the grape and the appellation
to WIN one bottle of it!

1 Glass = 1 Answer

The game ends when someone find
out the answer and start again the
next month.



Set Menu

\$448 / person*

STARTERS

FRENCH CARROT SOUP *Coriander Oil and Creme Fraiche*

or

PORK TERRINE *Red Onion compote, Sourdough Toast*

or

FRENCH POTATO & GREEN BEANS SALAD *Egg, Olives, Gerkins, Mesclun Leaves*

MAINS

AGED RIBEYE (+\$150) *Pepper Sauce, Padron Peppers, Fries*

or

PAN SEARED RED SNAPPER *Dill and Pea Veloute*

or

ROASTED SPRING CHICKEN *Sage, Buttered Mash, Saute Leeks*

or

MUSHROOM RISOTTO *Cheese, Truffle*

CHEESE OPTION (+\$58)

DESSERTS

PAVLOVA *Fresh Fruits*

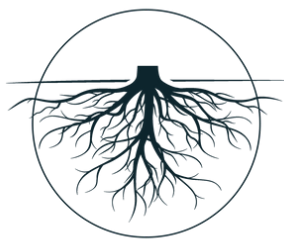
or

CHOCOLATE MOUSSE *White Chocolate Crumbs*

or

FRENCH LEMON TART (+\$50) *Creme Fraiche Ice cream*

*Prices Subjects to 10% Service Charge



TERROIRS' WINES BY THE GLASS

Price

SPARKLING WINE

Champagne Brut Invitation Domaine Huré Frères NV | O | \$ 150
Pinot Noir, Pinot Meunier & Chardonnay | Apple | White Flowers | Brioche

ROSÉ

Côtes de Provence Rollier Château La Martinette 2023 | O | B | \$ 90
Grenache, Cinsault, Syrah, Roll & Tibouren | Red Berries | Ripe Fruits

REDS

IGP Pays d'Herault XB Terrasse d'Elise 2022 \$ 135
Syrah | Blueberries | Violet hints & Juicy

Gigondas Domaine D'Ouréa 2023 | O | \$ 130
Grenache | Ripe Red Fruits | Soft Spices

Bourgogne Coquette Domaine Olivier Morin 2022 \$ 125
Pinot Noir | Red Fruits | Light & Elegant

Vin de France J'en Veux Encore Domaine Ganevat NV | B | N | \$ 90
Syrah, Grenache, Pinot Noir & Gamay | Wild Berries | Very Light & Natural

WHITES

Chablis Domaine Gilbert Picq 2022 \$ 135
Chardonnay | Crisp | Mineral & Citrus

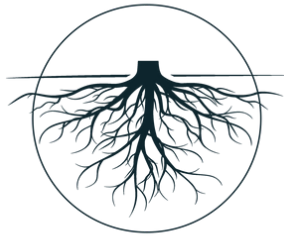
Menetou-Salon Les Blanchais Domaine Pellé 2021 | O | \$ 120
Sauvignon Blanc | Citrus | Flowers | Mineral

Saint-Joseph Blanc Dimanche a Lima Julien Pilon 2023 \$ 140
Marsanne & Roussanne | Rich with a long finish | White Flowers | Honey

Sauternes Chateau Raymond-Lafon 2004 \$ 180
Semillon & Sauvignon Blanc | Dessert Wine | Caramel & Candied Citrus

Arbois Vin Jaune Domaine Jacques Puffeney 2013 \$ 280
Savagnin | Full Body | Nutty

Want to be blind tasted ? Please ask our Sommeliers, they will be glad to help arranging blind tasting by the glass or by the bottle.



TERROIRS' DELICACIES - better when shared

Price

TERROIRS' PLATTERS

Artisanal Cheese Platter - | G | \$ 248 | \$ 478 | \$ 848
Honey from Chateau la Martinette on demand | Beillevaire Raw Butter Large XL XXL

Artisanal Cold Cut Platter - | G | \$ 248 | \$ 478 | \$ 848
Day Selection of the Following : Coppa, Rosette, Chorizo, Truffle Ham, Cured Ham | Beillevaire Raw Butter | Maison Marc Gherkins Large XL XXL

Artisanal Mix Platter - | G | \$ 318 | \$ 528 | \$ 898
Artisanal Cheese & Cold Cut | Honey on demand | Butter Large XL XXL

Homemade Pâté en Croute Pork | Duck Liver | Toasted Almonds \$ 158

Pork Terrine Red Onion Compote | Sourdough Toast \$ 158



LQV Croque Monsieur \$ 168
Sourdough Bread | Comte Cheese | Truffle Ham

LQV Truffle Mushroom Croque Monsieur - | V | \$ 168
Sourdough Bread | Comte Cheese | Truffle Mushrooms

Homemade Cheese Gougeres | V | \$ 98
Choux Pastry | Comte Cheese | Burgundy Specialty

Crispy Tarragon Chicken \$ 168
Deep Fried Chicken | Tarragon Mustard Sauce



Pear & Almond Salad - | V | G | \$ 188
Sesame Dressing | Cherry Tomatoes | Red Onions

Lyonnaise Salad - | G | \$ 188
Cured Ham | Crispy Bacon | Soft Eggs | Green Beans | New Potatoes

Chicken Pesto Salad - | G | \$ 198
Homemade Pesto | Balsamic | Onions



French Carrot Soup - | V | G | \$ 98
Coriander Oil | Creme Fraiche

Burgundy Style Snails 6 pieces | 12 pieces
Garlic butter | Shallots | Bread crumbs \$ 108 | \$ 198

French Fresh Oysters | G | 6 pieces | 12 pieces
Fine de Claire n°3 | Shallot Mignonette | Lemon \$ 298 | \$ 518

Pan Seared Red Snapper \$ 268
Dill & Pea Veloute

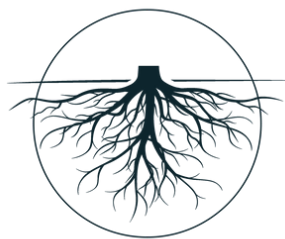
Crab Linguine \$ 258
Chives | Shallots | Seafood Veloute | Salmon Eggs

Roasted Aubergine | V | - | G | \$ 198
Smoked Cheese | Tomato Salsa | Comte Cheese Pesto

*All prices are in HKD and subject to 10% service charge

| G | = Gluten Free

| V | = Vegetarian



TERROIRS' DELICACIES - better when shared

	Price
Bone-in Ribeye - Dry aged 30 days - 1.1 kg+ - G Padron Peppers Gratin Dauphinois Chef's Sauce of the Day	\$ 1,288
Sirloin / Tenderloin - Dry aged 30 days - 400g+ - G Padron Peppers Gratin Dauphinois Chef's Sauce of the Day	\$ 748
Homemade Mini Burgers (x3) Homemade Brioche Salad leaves Comte Cheese	\$ 150
French Steak Tartare Sourdough Toast	\$ 238
Roasted Spring Chicken - G Sage Buttered Mash Saute Leeks	\$ 268



Pan Seared Courgettes OR Honey Glazed Carrots - G - V	\$ 98
Padron Peppers - V	\$ 98
Homemade French Fries V	\$ 98

TERROIRS' MONTHLY SPECIALS

Mushroom Risotto - V G Cheese Truffle	\$ 228
Duck Confit Parmentier Mash Potatoes Confit Garlic	\$ 228

TERROIRS' DESSERTS

French Lemon Tart Crème Fraîche Ice cream	\$ 98
Dark Chocolate Mousse Dark Chocolate Short Bread White Chocolate Crumble	\$ 98
French Crème Brûlée Cold Brew Drip Milk Crème Brûlée Orange Purée	\$ 98
Pavlova Fresh Fruits	\$ 98
Handmade Chocolate Truffles - 6 pieces	\$ 98

Want to bring your own cake ? We charge a \$200 cake fee per cake.

TERROIRS' SOFT DRINKS & BEERS & CIDERS

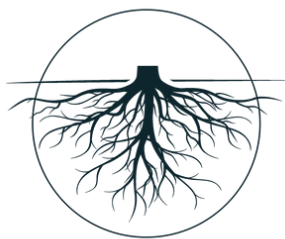
	Price
Mineral Water: Still or Sparkling - 100cl	\$ 70
Juice by Alain Milliat : Orange, Sauvignon Grape or Merlot Grape - 33cl - O	\$ 70
Clos des Citots : Apple Juice or Limonade - 33cl - O	\$ 58
Artisanal Beer by Alaryk - Blonde, IPA, Blanche or Amber - 33cl - O	\$ 70
Organic Craft Ciders - Apple, Pear or Quince - 75cl	\$ 118 \$ 148 \$ 198

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| O | = Organic

| V | = Vegetarian

| G | = Gluten Free



TERROIRS' SPIRITS - 3cl	Price
Port Vintage Maison Niepoort 1952	\$ 450
Port Vintage Nacional Maison Quinta do Noval 2001	\$ 450
Porto Finest Reserve Maison Sandeman 1970s	\$ 150
Porto Maison Rozes 1960s	\$ 250
Porto Taylor's 20 years old	\$ 130
Porto Bin 27 Fonseca 1970s Magnum	\$ 140
Madeira Reserva Boal Maison d'Oliveiras 1978	\$ 280
Marsala Superiore Riserva ACI 1840	\$ 350
Vermouth Extra Dry Maison Noilly Prat 1980s	\$ 150
Pastis de Marseille Maison Ricard 1950s	\$ 280
Anisette Maison Ricard 1950s	\$ 350
Anisette Maison Marie Brizard 1960s	\$ 300
Anis Imperator 1950s	\$ 250
Pastis de l'Ile de Ré	\$ 90
Pastis Maison Louis Roque	\$ 90
Chartreuse Jaune Voiron Maison des Peres Chartreux 1964-1966	\$ 750
Verveine Verte du Velay Maison Pages 1960s	\$ 280
Verveine Jaune du Velay Maison Pages 1960s	\$ 280
Benedictine DOM Cachet Or 1940s	\$ 450
Dry Gin Maison Marie Brizard 1950s	\$ 200
Gin Domaine Milan NV - 320 btls produced	\$ 150
Liqueur Clacquesin 1940s	\$ 350
Liqueur de Cassis Chateau Mouton de Rothschild NV	\$ 350
Pineau des Charentes Maison Vallet 1970s	\$ 250
Pineau des Charentes Maison Brillet 1970s	\$ 180
Prunelle de Bourgogne Maison Vedrenne 1970s	\$ 150
Marc de Champagne Tres Vieux Maison Heidsieck & Co 1980s	\$ 250
Marc de Bourgogne Hors d'Age Domaine Dujac	\$ 280
Fine de Bourgogne Domaine des Lambrays	\$ 300
Cognac Maison Heraud 1960s	\$ 250
Cognac VSOP Maison Remy Martin 1970s	\$ 280
Cognac Fine Petite Champagne Maison Raymond Ragnaud 1960s	\$ 250
Cognac Fine Champagne Maison Rouyer 1970s	\$ 250
Cognac Grande Fine Champagne Maison Raymond Ragnaud 1980s	\$ 200
Liqueur d'Abricots Domaine Roulot	\$ 140
Grand Marnier Gold Seal 1940s	\$ 500