



Pictures: Edward Wong

Galic gourmet Authentic French fare at reasonable prices is what the six-course set dinner at Le Marron (above) is all about. It costs \$280 and there's no service charge or corkage. The dishes are also available à la carte for those who want to compose a menu of their own, although the \$280 minimum charge per person stands.

The menu changes each month. The current one includes starters (\$35 each) of mushroom soufflé with spinach salad (top right), French anchovies marinated in oil and served with Manchego cheese and foie gras dishes (with a \$60 supplement).

The seafood selection offers a mixed platter of scallops, prawns and crab (\$75), mussels in white-wine sauce (\$95) and half an Australian lobster

(\$95 to \$135). Main courses include grilled sardines with clams, tomatoes, olives and thyme (\$95); cassoulet with confit de canard (\$160) and grilled Angus "rib fingers" with a black-truffle sauce (\$130).

For dessert, there are classics such as tarte Tatin (above), clafoutis, crème brûlée and chocolate fondant, as well as lighter dishes such as blood-peach sorbet with fresh fruit salad and baked banana with vanilla ice cream and toffee sauce. All desserts cost \$30. From midnight until 3.30am, the \$280 minimum charge is waived (although there's a \$160 corkage for BYO bottles).

Le Marron is at 12/F, Ying Kong Mansion, 2 Yee Wo Street, Causeway Bay, tel: 2881 6662.

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