

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

Only 1 bottle to win. Then the game
starts again with a new Blind Wine.



SET MENU

\$448 / person*

STARTERS

ROASTED CAULIFLOWER SOUP *Black pepper, Parsley*

or

SALADE NIÇOISE *Green Beans, Eggs, Olives, Tomatoes,
add Tuna (+\$28) Anchovies Dressing, Croutons*

or

PORK RILLETTES *Sourdough Toast, Red Onion Compote*

MAINS

RIBEYE (+\$150) *Homemade French Fries,
Padron Peppers & Pepper Sauce*

or

TRUFFLE MUSHROOM RAGOUT *Crispy Hen's Egg, Milk Foam, New Potatoes*

or

ROASTED SPRING CHICKEN *Sausage Cassoulet*

or

SEAFOOD LINGUINE *King Prawn, Clams, Calamari, Parmesan*

DESSERTS

SPRING PAVLOVA *Pineapple, Coconut, Mango, Passionfruit*

or

LEMON & POPPY SEED GÂTEAU *Lemon Zest Syrup, Chantilly Cream*

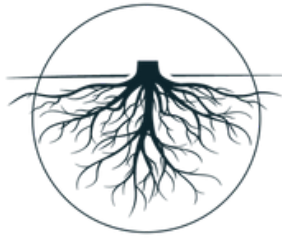
or

DARK CHOCOLATE MOUSSE *Salted White Chocolate Dust, Shortbread*

Please feel free to ask our Sommeliers for wine pairing's recommendations by glass or by bottle

*The Set Menu is available exclusively for the entire table

*Prices Subject to 10% Service Charge



TERROIRS' WINES BY THE GLASS

Price

SPARKLING WINE

Champagne Brut Invitation Domaine Huré Frères NV | O | \$ 160
Pinot Noir, Pinot Meunier & Chardonnay | Apple | White Flowers | Brioche

ROSÉ

Côtes de Provence Rollier Château La Martinette 2024 | O | \$ 90
Grenache, Cinsault, Syrah, Rolle & Tibouren | Red Berries | Ripe Fruits

REDS

Vin de France Indigo Domaine Charlotte & Aurelien Houillon 2020 | O | N | \$ 125
Syrah & Grenache | Natural, Structured & Fresh | Blackberries & Violet

Saint-Emilion Chateau Belle Grange 2023 \$ 110
Merlot & Cabernet | Balanced with firm tannins | Plum & Vanilla notes

Bourgogne Pinot Noir Coquette Domaine Olivier Morin 2023 \$ 120
Pinot Noir | Red Fruits | Light & Elegant

Côtes du Rhône Quatre Terres Domaine Santa Duc 2024 | O | \$ 110
Grenache, Syrah & Mourvèdre | Black Fruits | Medium Body & Soft Spices

WHITES

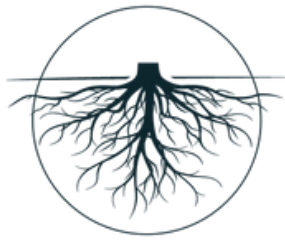
Rully Blanc Sans Nom Domaine Sarrazin 2024 \$ 150
Chardonnay | Full & Round | Stone Fruits & Butter

Saumur Clos de la Huberdiere Clos de l'Ecotard 2023 | O | \$ 125
Chenin | Fresh & Intense | Citrus & Green Fruits

Sancerre Domaine Roger Neveu 2024 \$ 135
Sauvignon Blanc | Refreshing & Floral | Green apples & Grapefruit

Cotes du Jura Vin Jaune Les Caves du Vieux Mont 2017 \$ 220
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 H Honey from Chateau la Martinette on demand Beillevaire Raw Butter	\$ 248 \$ 478 \$ 848 Large XL XXL
Artisanal Cold Cut Platter - G Day Selection of the Following : Coppa, Rosette, Chorizo, Truffle Ham, Cured Ham Beillevaire Raw Butter Maison Marc Gherkins	\$ 248 \$ 478 \$ 848 Large XL XXL
Artisanal Mix Platter - G Artisanal Cheese & Cold Cut Honey on demand Butter	\$ 318 \$ 528 \$ 898 Large XL XXL
Homemade Pâté en Croute Pork Duck Liver Toasted Almonds	\$ 168
Homemade Confit Pork Rillettes Red Onion Compote Toast	\$ 148
Foie Gras Red Onion Compote Croutons Salad	\$ 158



LQV Croque Monsieur Sourdough Bread Comte Cheese Truffle Ham	\$ 168
LQV Truffle Mushroom Croque Monsieur - V H Sourdough Bread Comte Cheese Truffle Mushrooms	\$ 168
Homemade Cheese Gougeres V H Choux Pastry Comte Cheese Burgundy Specialty	\$ 98
Crispy Tarragon Chicken Deep Fried Chicken Tarragon Mustard Sauce	\$ 168

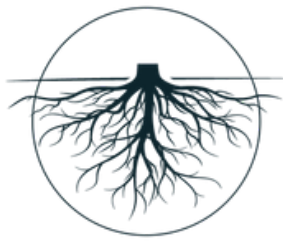


Pear & Almond Salad - V G H Sesame Dressing Cherry Tomatoes Red Onions	\$ 188
Seared Chicken Salad - G Walnuts Comte Cheese Pesto Onions Tomatoes	\$ 238 (\$188 Vegetarian)
Nicoise Salad - V G H <i>add Tuna (+\$50)</i> Green Beans Eggs Olives Tomatoes Anchovies Dressing Croutons	\$ 188



Roasted Cauliflower Soup - V G H Black Pepper Parsley	\$ 98
Burgundy Style Snails Garlic butter Shallots Bread crumbs	6 pieces 12 pieces \$ 108 \$ 198
French Fresh Oysters - G H Fine de Claire n°3 Shallot Mignonette Lemon	6 pieces 12 pieces \$ 348 \$ 598
Shrimp Pil-Pil H Garlic Cherry Tomatoes Coriander Parsley Onions	\$ 198
Pan Grilled Octopus Leg - G H Charred Aubergine Sauce Comte Pesto Walnuts Confit Orange Ink Jus	\$ 238
Truffle Mushroom Ragout - V H Crispy Hen's Egg Milk Foam New Potatoes	\$ 228
Roasted Aubergine - V G H Smoked Cheese Tomato Salsa Comte Pesto Walnuts	\$ 218

*All prices are in HKD and subject to 10% service charge | G | = Gluten Free | V | = Vegetarian | H | = Halal
Please let us know before ordering if you have any allergy or dietary restriction



中文餐牌

TERROIRS' DELICACIES - better when shared

Price

Bone-in Ribeye - Dry aged 30 days - 1.1 kg+ - G Padron Peppers Gratin Dauphinois Homemade Peppercorn Sauce	\$ 1,388
Sirloin / Tenderloin - Dry aged 30 days - 400g+ - G Padron Peppers Gratin Dauphinois Homemade Peppercorn Sauce French Dry aged meat will be served Rare, Medium Rare or Well done only	\$ 748
Homemade Not-So-Mini Burgers (x3) Brioche Salad leaves Comte Cheese	\$ 165
French Steak Tartare Sourdough Toast Can be served with or without egg yolk	\$ 248
Roasted Spring Chicken Sausage Cassoulet	\$ 268



Pan Seared Courgettes OR Honey Glazed Carrots - G V H	\$ 98
Padron Peppers OR Homemade French Fries (Homemade Mayo +\$5) - V	\$ 98

TERROIRS' MONTHLY SPECIALS

Baked Garlic Mushrooms - V H Garlic butter Comte Cheese Bread crumbs	6 pieces 12 pieces \$ 98 \$ 168
Seafood Risotto - G H King Prawns Clams Calamari Parmesan	\$ 268
Baked Brie - V H Red Onion Compote Sourdough Bread	\$ 148
Raclette Cheese Sandwich Sourdough Loaf Raclette Cheese Cured Ham Gherkins Salad	\$ 158

TERROIRS' DESSERTS

Spring Pavlova - G H Pineapple Coconut Mango Passionfruit	\$ 98
Dark Chocolate Mousse H Salted White Chocolate Dust Shortbread	\$ 98
Creme Brulee H Fresh Berries Shortbread	\$ 98
Lemon & Poppy Seed Gateau H Lemon Zest Syrup Chantilly Cream	\$ 98
Cafe Gourmand H Selection of small desserts	\$ 128
Handmade Chocolate Truffles - 6 pieces Want to bring your own cake ? We charge a \$200 cake fee per cake.	\$ 98

TERROIRS' SOFT DRINKS & BEERS & CIDERS

Price

Mineral Water - Velleminfroy Still or Sparkling - 100cl	\$ 70
Juice by Fabre - Chardonnay Grape or Pomegranate - 33cl	\$ 70
Clos des Citots - Apple Juice or Limonade - 33cl - O	\$ 58
Artisanal Beer by Alaryk - Blonde, IPA, Blanche - 33cl - O	\$ 70
Organic Craft Ciders - Apple, Pear or Quince - 75cl	\$ 168 \$ 198 \$ 248

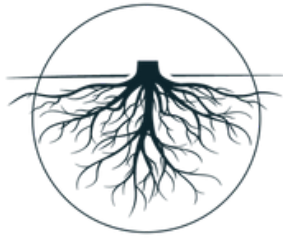
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| G | = Gluten Free

| V | = Vegetarian



TERROIRS' SPIRITS - 3cl	Price
Port Vintage Maison Niepoort 1952	\$ 450
Port Vintage Nacional Maison Quinta do Noval 2001	\$ 450
Porto Maison Rozes 1960s	\$ 250
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 Emperor 1950s	\$ 250
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
Liqueur d'Abricots Domaine Roulot	\$ 140
Grand Marnier Gold Seal 1940s	\$ 500

terroir

[ter-wahr; French ter-war] noun.

1. The aggregate characteristics of the environment in which a food or wine is produced, including regional and local climate, soil, topography as well as the people and their craft.
2. The flavour imparted to a food or wine by such characteristics.

