
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

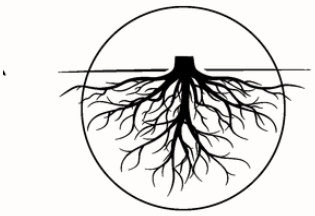
Try to guess our Blind By the Glass of the Month!

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.

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



SET MENU

$398 / person*

STARTERS

SOUPE VICHYSSOISE *Leek & Potato, Cream, Chives*

or

KING PRAWN SALAD *Mint & Red Wine Vinegar Dressing, Apple*

or

HOMEMADE FOIE GRAS & PORK TERRINE (+$28) *Sourdough Toast, In-house Mixed Pickles*

MAINS

SEARED AGED RIBEYE (+$148) *Homemade Fries, Padrón Peppers, Homemade Pepper Sauce*

or

TRUFFLE MUSHROOM LINGUINE *Parmesan Cheese*

or

VEAL BLANQUETTE (+$48) *Carrots, Tarragon, Dijon Mustard, Lardons, Celery, New Potatoes*

or

ROASTED SPRING CHICKEN *Chorizo, Paprika, Bean Cassoulet*

CHEESE OPTION 40G (+$58)

Please ask our staff for the daily selection

DESSERTS

CREME CARAMEL *Short Bread*

or

DARK CHOCOLATE TART *Mixed Berries and Raspberry Coulis*

or

SALTED CARAMEL POACHED PEAR (+$50) *Toasted Almonds & Oats, Yoghurt Sorbet*

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

*The Set Menu is available exclusively for the entire table
*Prices Subjects 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 2025 | 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 Fleur Ursuline 2022 | O | — $ 135
Merlot & Cabernet Franc | Balanced with firm tannins | Plum & Vanilla notes

Bourgogne Vieilles Vignes Domaine Sarrazin 2024 — $ 130
Pinot Noir | Red Fruits | Light & Elegant

Crozes-Hermitage Les Trois Chenes Domaine Emmanuel Darnaud 2023 | O | — $ 145
Syrah | Black Fruits & Spice | Medium Body & Intense

WHITES

Pouilly Fuisse Les Vignes du Hameau Domaine Cheveau 2024 — $ 150
Chardonnay | Full & Round | Stone Fruits & Butter

IGP Collines Rhodaniennes Le Bruit Des Vagues Domaine Julien Pilon 2024 — $ 125
Marsanne & Roussanne | Fresh & Fruity | Mandarin & Apricot

Jurancon Sec Delices de Thou Clos Thou 2023 — $ 120
Petit Manseng & Gros Manseng | Zesty & Aromatic | Citrus & Tropical Fruits

Cotes du Jura Vin Jaune Les Caves du Vieux Mont 2017 — $ 220
Savagnin | Full Body | Nutty

Sauternes Les Tourelles de Caillou Chateau Caillou 2022 — $ 150
Semillon | Sweet Wine | Caramel & Candied Citrus

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.

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| B | = Biodynamic | O | = Organic | N | = Natural

TERROIRS' DELICACIES - better when shared — Price

TERROIRS' PLATTERS

Artisanal Cheese Platter - | G | H | — $ 248 | $ 478 | $ 848 (Large / XL / XXL)
Honey from Chateau la Martinette on demand | Beillevaire Raw Butter

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

Artisanal Mix Platter - | G | — $ 318 | $ 528 | $ 898 (Large / XL / XXL)
Artisanal Cheese & Cold Cut | Honey & Jam on demand | Butter

Homemade Pâté en Croute Pork | Duck Liver | Toasted Almonds — $ 168

Homemade Foie Gras & Pork Terrine Sourdough Toast | In-house Mixed Pickles — $ 148

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

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

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

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

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

Seared Chicken Salad - | G | — $ 238 ($188 Vegetarian)
Walnuts | Comte Cheese Pesto | Onions | Tomatoes

Nicoise Salad - | V | G | H | *add Tuna (+$50)* — $ 188
Green Beans | Eggs | Olives | Tomatoes | Anchovies Dressing | Croutons

Soupe Vichyssoise - | V | G | H | — $ 98
Leek & Potato | Cream | Chives

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

Baked Garlic Mushrooms - | V | H | — 6 pieces | 12 pieces — $ 98 | $ 168
Garlic butter | Comte Cheese | Bread crumbs

French Fresh Oysters - | G | H | — 6 pieces | 12 pieces — $ 348 | $ 598
Fine de Claire n°3 | Shallot Mignonette | Lemon

Shrimp Pil-Pil | H | — $ 198
Garlic | Cherry Tomatoes | Coriander | Parsley | Onions

Pan Grilled Octopus Leg - | G | H | — $ 238
Charred Aubergine Sauce | Comte Pesto | Walnuts | Confit Orange | Ink Jus

Roasted Aubergine - | V | G | H | — $ 218
Smoked Cheese | Tomato Salsa | Comte Pesto | Walnuts

*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 Chorizo | Paprika | Bean Cassoulet	$ 238

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

Truffle Mushroom Linguine - | V | H | Parmesan Cheese	$ 238
Veal Blanquette Carrots | Tarragon | Dijon Mustard | Lardons | Celery | New Potatoes	$ 248
Baked Mont d'Or - | V | G Baked Cheese | Red Onion Jam | Sourdough Bread	$ 368

TERROIRS' DESSERTS

Creme Caramel - | G | H | Shortbread	$ 98
Dark Chocolate Tart | H | Mixed Berries & Raspberry Coulis	$ 98
Creme Brulee | G | H | Fresh Berries | Shortbread	$ 98
Salted Caramel Poached Pear | H | Toasted Almonds & Oats | Yoghurt Sorbet	$ 108
Handmade Chocolate Truffles - 6 pieces	$ 98

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

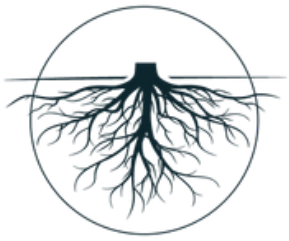
TERROIRS' SOFT DRINKS & BEERS & CIDERS

	Price
Mineral Water - Velleminfroy Still or Sparkling - 100cl	$ 70
Juice by Fabre - Chardonnay Grape or Pomegranate - 33cl	$ 70
Clos des Citots - Apple Juice or Limonade - 33cl - | O |	$ 60
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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| O | = Organic

| 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
Madeira Henriques And Henriques NV	$ 400
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 Maison Louis Roque	$ 90
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 Rotschild 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 XO Grande Champagne Maison Raymond Ragnaud	$ 200
Cognac Fine Champagne Maison Rouyer 1970s	$ 250
Liqueur d'Abricots Domaine Roulot	$ 140
Grand Marnier Gold Seal 1940s	$ 500

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Baked Mont d'Or

HK$368

*Prices Subjects to 10% Service Charge


Raclette Party
HK$498 / head
200g Raclette Cheese
+ 200g Artisanal Cold Cuts
+ Salads & Pickles
* by reservation only
*Prices Subjects to 10% Service Charge
Terroirs
BY LQV
LQV

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.

