

LE PAN
a p i c i u s

Contemporary French Reimagined
Lunch

RSRV HEDONISTS' LUNCH

Saturday, noon to 2:30 p.m.

Heirloom tomato

Sollies figs, olive oil jelly, aged balsamic

Pacific oyster ceviche

Thai chili pepper, green papaya

Organic egg

ratte potato, brown butter, hazelnut

Lobster

chawanmushi

Rack of U.S. pork

haricot vert, pine nut, quinoa, mustard cream

or

Westholme wagyu

sautéed foie gras, champignon, sauce Rossini
supplement \$480

Caramel pear flan, ginger essence

or

Cheese by Maître Fromager Bernard Antony

\$580 per person

Served with free-flow Champagne
Maison Mumm, RSRV Grand Cru Cuvée 4.5 N.V.

\$980 per person

Menu du Chef

Monday to Friday, noon to 2:30 p.m.

Pacific oyster ceviche

Thai chili pepper, green papaya

Heirloom tomato

Solliès black fig, jalapeño

Oscietra caviar

ocean trout ballotine, cucumber bouillon

Langoustine

Savoy cabbage, seaweed, radish

Westholme wagyu

sautéed foie gras, sauce Rossini

Valrhona Tainori 64 % chocolate

mango, Espelette pepper

or

Cheese by Maître Affineur Bernard Antony

\$980 per person

with a complimentary glass of Champagne

Appetiser

Heirloom tomato

Sollies figs, burrata, age balsamic

Oscietra caviar

ocean trout ballotine, cucumber bouillon

Pacific oyster ceviche

Thai chili pepper, green papaya

Entrée

Smoked haddock velouté

cauliflower, Italian parsley

Organic egg

ratte potato, brown butter, hazelnut

Main

Red grouper

spinach, seaweed, radish, beurre blanc

Picalou yellow chicken

black garlic, celeriac, suprême sauce

Rack of U.S. pork

haricot vert, pine nut, quinoa, mustard cream

Westholme wagyu

*sautéed foie gras, sauce Rossini
supplement \$480*

Cheese & Dessert

Valrhona Tainori 64 % chocolate

mango, Espelette pepper

Riz au lait

citrus mélange, meringue

Caramel flan

ginger essence

Cheese by Maître Affineur Bernard Antony

Two courses \$398 per person
appetiser or entrée or main • dessert • coffee or tea

Three courses \$468 per person
appetiser or entrée • main • dessert • coffee or tea

Four courses \$498 per person
appetiser • entrée • main • dessert • coffee or tea

All prices are in Hong Kong dollars and subject to a 10% service charge

Menu is subject to change without notice

LUNCH IN THE LOUNGE

Monday to Friday, except Public Holidays

Soup of the day

garlic bread

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Roasted chicken leg, *black pepper jus*

Ibérico pork cheek curry, *jasmine rice*

Shrimp udon carbonara, *soft boiled egg*

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Dessert of the day

\$148 per person (Original \$168 per person)

Daily special

120 days grain fed Australian beef sirloin

mashed potato, mushroom sauce

supplement \$148

Grilled rack of U.S. pork

mashed potato, black pepper jus

supplement \$88

Coffee or tea
\$28

Orange juice
\$18

Lounge wine (white or red)
\$60 / 125 ml

The Premium Malt's draught beer
\$50 / 330 ml

Sides

Potato mousseline

Tomato and Parma ham salad

Roasted button mushroom

\$36 per dish

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LE PAN
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*Contemporary French Reimagined
Dinner*

Menu Dégustation

Petrossian Daurenki caviar, Paris

Murasaki uni, Dungeness crab, crustacean jelly

Ehime hamachi

oyster, radish, avocado, green chilli

Hokkaido botan ebi 'sui kow'

fermented black bean beurre blanc

Langoustine chawanmushi

hipsi cabbage, aromatic sauce

Imperial pigeon au sang 'Sichuan'

ham hock, brick pastry, jus de carcasse

or

Westholme wagyu

Rossini sauce

supplement \$480

Valrhona Bahibé 46% milk chocolate

lapsang souchong, Scotch whisky

\$1,480 per person

Sommelier's selection

Six wines \$900

Menu du Chef

Petrossian Daurenki caviar, Paris

Murasaki uni, Dungeness crab, crustacean jelly

Hokkaido botan ebi 'sui kow'

fermented black bean beurre blanc

Red grouper fillet

hipsi cabbage, shrimp curry emulsion

or

Rack of U.S pork

sautéed foie gras, rosemary potato, Madeira sauce

or

Westholme wagyu

Rossini sauce

supplement \$480

Pineapple, coconut, lemongrass

'poivre timut'

or

Cheese by Maître Fromager Bernard Antony

\$980 per person

Sommelier's selection

Four wines \$600

Appetiser

Abalone 'Xiang Zao Lu'

katsuobushi, shiso bouillon, somen

\$360

Heirloom tomato

Solliès fig, burrata, aged balsamic

\$280

Sautéed duck foie gras

lentille du Puy, green apple, Sherry vinegar jus

\$340

Oscietra caviar

ocean trout ballotine, cucumber bouillon

\$380

Main

Red grouper fillet

hipsi cabbage, shrimp curry emulsion

\$380

Picalou yellow chicken

black garlic, celeriac, suprême sauce

\$360

Rack of U.S. pork

sautéed foie gras, rosemary potato, Madeira sauce

\$380

Imperial pigeon au sang 'Sichuan'

ham hock, brick pastry, jus de carcasse

\$460

Westholme wagyu tenderloin

sautéed foie gras, Rossini sauce

\$880

Cheese & Dessert

Valrhona Tainori 64% dark chocolate

mango, Espelette pepper

\$210

Valrhona Bahibé 46% milk chocolate

lapsang souchong, Scotch whisky

\$220

Pineapple, coconut, lemongrass

'poivre timut'

\$220

Cheese by Maître Affineur Bernard Antony

five selections

\$210

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