

LE PAN
a p i c i u s

*Contemporary French Reimagined
Lunch*

RSRV HEDONISTS' LUNCH

Saturday, noon to 2:30 p.m.

Petrossian Daurenki caviar

Polmard beef, dashi cream

Périgord winter truffle

champignon, parsnip, crouton

Pacific amadai

bell pepper chutney, chive beurre blanc

Rougié duck breast

lentille du Puy, juniper gin sauce

Mont Blanc

chestnut, cassis, vanilla

or

Cheese by Maître Affineur Bernard Antony

\$580 per person

Served with free-flow Champagne
Maison Mumm R.S.R.V Grand Cru Cuvée 4.5 N.V.

\$980 per person

Menu du Chef

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

Sturia Baeri caviar

Jazzy potato salad, bacon, sushi vinegar, cream

Onion dashi bouillon

Périgord winter truffle, Brittany scallop, Oscietra caviar

Jerusalem artichoke risotto, seaweed beurre blanc

Carabineros prawn

potato mousseline, quinoa, Cognac tomato sauce

Imperial pigeon au sang

root vegetable, jus de carcasse

Baba, rum, pineapple

or

Cheese by Maître Affineur Bernard Antony

\$980 per person

Appetiser

Sturia Baeri caviar

Jazzy potato salad, bacon, sushi vinegar, cream

Yarra Valley smoked salmon pearl

Scottish smoked salmon tartare, shiso marinade, lime scent

Entrée

Périgord winter truffle

Dungeness crab au gratin

Onion soup

oxtail, dashi, Madeira

Main

Pacific amadai

vegetable piperade, beurre blanc

Picalou yellow chicken

foie gras, prosciutto, suprême sauce

Stockyard beef cheek

tuber, red wine sauce

Périgord winter truffle supplement \$380

Stockyard Kiwami wagyu

Rossini sauce

supplement \$480

Périgord winter truffle supplement \$380

Périgord winter truffle, Brittany scallop, Oscietra caviar

Jerusalem artichoke risotto, seaweed beurre blanc

supplement \$680

Carabineros prawn

spaghetti, Cognac tomato sauce

supplement \$580

Cheese & Dessert

Valrhona Tainori 64% dark chocolate
mango, Espelette pepper

Riz au lait
citrus mélange, meringue

Baba, rum, pineapple

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

LE PAN
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*Contemporary French Reimagined
Dinner*

Menu Dégustation

Petrossian Daurenki caviar, Sturia Baeri caviar

Bafun uni, toro belly, crustacean in aspic

Enzo abalone, sujiko

quinoa, Parmigiano-Reggiano, fermented black bean

Carabineros prawn 'sui kow'

XO sauce, brioche, ginger

Kaviari Oscietra caviar

Ikejime wild bass, artichoke, seaweed

Alba white truffle

Ibérico pork 'po chai fan'

supplementary course \$680

Imperial pigeon au sang 'Sichuan'

celeriac, ham hock, jus de carcasse

or

Stockyard Kiwami wagyu

Rougié foie gras, Rossini sauce

supplement \$480

Valrhona Bahibé 46% milk chocolate

lapsang souchong, whisky cream

\$1,480 per person

Sommelier's selection

Six wines \$900

Menu du Chef

Petrossian Daurenki caviar, Sturia Baeri caviar

Bafun uni, toro belly, crustacean in aspic

Kaviari Oscietra caviar

Ikejime wild bass, artichoke, seaweed

Alba white truffle

Ibérico pork 'po chai fan'

supplementary course \$680

Imperial pigeon au sang 'Sichuan'

celeriac, ham hock, jus de carcasse

or

Stockyard Kiwami wagyu

Rougié foie gras, Rossini sauce

supplement \$480

Valrhona Bahibé 46% milk chocolate

'lapsang souchong' whisky cream

\$1,080 per person

Sommelier's selection

Four wines \$600

Appetiser

Petrossian Daurenki caviar

Petuna ocean trout, dill cream

\$480

Rougié duck foie gras

Granny Smith apple, aceto balsamico

\$480

Gillardeau oyster velouté

leek, tapioca pearl

\$380

Main

Kaviari Oscietra caviar, Ikejime wild bass

artichoke, seaweed

\$680

Carabineros prawn pasta

Cognac tomato sauce

\$1,100

Alba white truffle 6 gm

Ibérico pork 'po chai fan'

\$1,200

Imperial pigeon au sang 'Sichuan'

celeriac, hazelnut, ham hock, jus de carcasse

\$680

Alexandre Polmard beef ribeye 500 gm

charcoal grilled, seasonal vegetable, Madagascar black pepper jus

\$1,680 for two persons

Stockyard Kiwami wagyu

charcoal grilled, sautéed foie gras, seasonal vegetable, Rossini sauce

\$1,100

■ Alba white truffle 3 gm supplement \$480 ■

Cheese & Dessert

Valrhona Bahibé 46% milk chocolate

lapsang souchong, whisky cream

\$260

Valrhona Taïnori 64% dark chocolate

mango, Espelette pepper

\$240

Riz au lait

citrus mélange, meringue

\$210

Cheese by Maître Affineur Bernard Antony

five selections

\$220

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

Menu is subject to change without notice