

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 Xavier L'esprit du Fromage

\$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.

Baerii caviar, Sichuan

classic potato salad

Catch of the day

vegetable 'piperade', beurre blanc

Carabineros prawn pasta

Cognac tomato sauce

Stockyard Kiwami wagyu

red wine sauce

Baba, rum, pineapple

or

Cheese by Xavier L'esprit du Fromage

\$980 per person

Appetiser

Baerii caviar, Sichuan

classic potato salad

Smoked salmon pearl, Yarra Valley

Scottish salmon tartare, shiso vinaigrette

Entrée

Périgord winter truffle

Dungeness crab au gratin

Onion soup

oxtail, dashi, Madeira

Main

Catch of the day

vegetable 'piperade', beurre blanc

Rack of U.S. pork

champignon, mustard vinegar jus

Stockyard Kiwami wagyu

Rossini sauce

supplement \$480

Périgord winter truffle

spaghetti carbonara or risotto

supplement \$380

Carabineros prawn pasta

Cognac tomato sauce

supplement \$680

Cheese & Dessert

Riz au lait

citrus mélange, meringue

Baba, rum, pineapple

Cheese by Xavier L'esprit du Fromage

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

LE PAN
a p i c i u s

*Contemporary French Reimagined
Dinner*

*After many long nights apart, we return with our creative juices
flowing deeper than ever, and our desire
to excite you even more intense.*

*In a tasting menu that harnesses modern dining and the dynamism of Asia,
we tease with caviar fantasies curated from the best
sustainably farmed sturgeon roe in China;
tantalise with uncommon seafood;
climax in a hearty meat signature,
and close with chocolate decadence.*

Settle back for an evening of unimagined gastronomic pleasures.

CANAPÉ AU CAVIAR

Imperial Oscietra caviar 10+ years, Zhejiang, toro tart

Baerii caviar 8+ years, Sichuan, potato, bacon

Premium Oscietra caviar 12+ years, Yunnan, Polmard beef tartare

Menu du Chef

Amur Beluga Huso caviar 10+ years, Sichuan
Brittany scallop, Gillardeau oyster, green chilli

Kinmedai

razor clam, Thai bouillon

Carabineros prawn

XO, artichoke

Pollock maw

truffle, ox, dashi

Imperial pigeon 'mala'

jus de carcasse

or

Stockyard Kiwami wagyu

red wine sauce

supplement \$480

Valrhona milk chocolate

lapsang souchong, whisky cream

or

Cheese by Xavier L'esprit du Fromage

\$1,580 per person

Sommelier's selection

Six wines \$900

Appetiser

Baeri caviar, Sichuan

classic potato salad

\$460

Smoked salmon pearl, Yarra Valley

Scottish salmon tartare

\$320

Entrée

Périgord winter truffle

Dungeness crab au gratin

\$320

Pollock maw

truffle, ox, dashi

\$580

Main

Kinmedai

razor clam, Thai bouillon

\$580

Carabineros prawn pasta

Cognac tomato sauce

\$980

Imperial pigeon 'mala'

jus de carcasse

\$580

Stockyard Kiwami wagyu

red wine sauce

\$1,180

Périgord winter truffle carbonara

\$680

Cheese & Dessert

Valrhona milk chocolate
lapsang souchong, whisky cream
\$280

Baba, rum, pineapple
\$220

Cheese by Xavier L'esprit du Fromage
five selections
\$250

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