

LE PAN
a p i c i u s

Contemporary French Reimagined
Lunch

Menu du Chef

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

Jamón ibérico

celtiane potato, parmesan, baby spinach

Shrimp 'wuntun' mentaiko

Thai beurre blanc

Pacific amadai

sautéed greens, mild curry emulsion

Westholme wagyu cheek

Périgord winter truffle

Île flottante

blackberry, vanilla

or

Cheese by Xavier L'esprit du Fromage

\$980 per person

A collection of LE PAN's signature dishes prepared for the entire table

Appetiser

Jamón ibérico

celtiane potato, parmesan, baby spinach

Aniseed cured trout

radish salad, quail egg, kombucha

Entrée

French onion soup

fish maw, crouton

Shrimp 'wuntun' mentaiko

Thai beurre blanc

Main

Grass fed rack of lamb

lemon purée, mustard mint jus

Pacific amadai

sautéed greens, mild curry emulsion

Westholme wagyu cheek

Périgord winter truffle

supplement \$680

Carabineros prawn pasta

Cognac tomato sauce

supplement \$680

Cheese & Dessert

Île flottante
blackberry, vanilla

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

RSRV HEDONISTS' LUNCH

Saturday, noon to 2:30 p.m.

Petuna ocean trout tartare

ikura, shiso oil

Shrimp 'wuntun'

aromatic sauce

Winter truffle au gratin

Grass fed rack of lamb

lemon purée, mustard mint jus

or

Westholme wagyu cheek

winter truffle

supplement \$580

or

Carabineros red prawn pasta

supplement \$780

Mouneyrac pear

osmanthus, almond

or

Cheese by Xavier L'esprit du Fromage

\$580 per person

Served with free-flow Champagne

Maison Mumm RSRV Grand Cru Cuvée 4.5 N.V.

\$1,080 per person

A collection of LE PAN's signature dishes prepared for the entire table
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LE PAN
a p i c i u s

*Contemporary French Reimagined
Dinner*

*In a tasting menu that harnesses modern dining and the dynamism of Asia,
we tease with caviar and crab,
invigorate prime fish and meat with Japanese and Korean spices,
bring Chinese culinary clout to a classic French bird,
and close with the chef's tribute to the Orient.*

Settle back for an evening of unimagined gastronomic pleasures.

Menu Dégustation

Oscietra caviar, mud crab
melon, Thai cucumber bouillon

Leopard grouper
mollusc, miso, aromatic sauce

Duroc pork belly
kimchi, potato, beurre blanc

Carabineros prawn XO
porridge, piperade, emulsion

Alba white truffle
fresh semolina, egg pasta, carbonara
supplement \$680
(extra course)

Imperial pigeon in master stock
cordyceps, preserved plum jus

or

Westholme wagyu
red wine sauce
supplement \$680

The Orient
Valrhona Opalys 33% white chocolate

or

Cheese by Xavier L'esprit du Fromage

\$1,580 per person

Sommelier's selection
Six wines \$900

A collection of LE PAN's signature dishes prepared for the entire table

Appetiser

Jamón ibérico, Périgord winter truffle
celtiane potato, parmesan, baby spinach
\$480

Oscietra caviar, aniseed cured trout
radish salad, quail egg, kombucha
\$460

Entrée

French onion soup
fish maw, crouton
\$180

Main

Patagonian toothfish 'Espelette pepper'

mild curry emulsion

\$380

Imperial pigeon in master stock

cordyceps, preserved plum jus

\$680

Westholme wagyu cheek

Périgord winter truffle, sautéed foie gras

\$680

Westholme wagyu striploin

Périgord winter truffle, sautéed foie gras

\$1,280

Carabineros prawn pasta

Cognac tomato sauce

\$880

Cheese & Dessert

Île flottante

blackberry, vanilla

\$120

Cheese by Xavier L'esprit du Fromage

five selections

\$250

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