

LE PAN  
a p i c i u s

*Contemporary French Reimagined  
Dinner*

# *Menu Dégustation*

## **Asian ceviche**

*oyster, crab, avocado*

## **Kristal caviar**

*toro, royale, gazpacho*

## **Nordic langoustine**

*poultry, lemon, shiso oil, tomato bouillon*

## **Brittany turbot**

*asparagus, smoked eel, condiments*

## **Blue lobster**

*short rib, Savoy cabbage, verbena crème, sauce aromatic*

## **Sanriku scallop**

*charred squid rice, katsuobushi*

## **Te Mana lamb**

*vegetable garnish, black bean jus*

**Coconut, passion fruit, pineapple**

\$1,980 per person

Sommelier's selection

Eight wines \$1,100

## *Menu Découverte*

### **Asian ceviche**

*oyster, crab, avocado*

### **Brittany turbot**

*asparagus, smoked eel, condiments*

### **Blue lobster**

*short rib, Savoy cabbage, verbena crème, sauce aromatic*

### **Sanriku scallop**

*charred squid rice, katsuobushi*

### **Imperial pigeon au sang**

*vegetable garnish, jus de carcasse*

### **Hazelnut diplomat cream profiterole**

*Valrhona Jivara milk chocolate ganache*

\$1,480 per person

Sommelier's selection

Six wines \$900

Stockyard Kiwami wagyu

\$480 supplement

# *Caviar*

## **Oscietra Gold**

*Acipenser gueldenstaedtii*

12 years

50 gm	\$1,980
100 gm	\$3,680
250 gm	\$8,880

## **Kristal**

*Acipenser schrenckii and Huso dauricus*

12 years

50 gm	\$1,580
100 gm	\$2,980
250 gm	\$7,080

*Served with blini and condiments*

## *Appetiser*

### **Kristal caviar, botan shrimp**

*sea urchin, crustacean jelly*

\$880

### **Shellfish broth**

*smoked chipotle pepper, garlic crouton*

\$380

### **Nordic langoustine**

*poultry, lemon, shiso oil, tomato bouillon*

\$720

## *Main*

### **Brittany turbot**

*asparagus, smoked eel, condiments*

\$680

### **Blue lobster**

*short rib, Savoy cabbage, verbena crème, sauce aromatic*

\$1,080

### **French yellow chicken, Sanriku scallop**

*truffle, foie gras emulsion*

\$520

### **Te Mana lamb**

*vegetable garnish, black bean jus*

\$780

### **Imperial pigeon au sang**

*vegetable garnish, jus de carcasse*

\$680

### **Stockyard Kiwami wagyu**

*Périgord winter truffle, foie gras de canard*

\$1,280

## *Cheese & Dessert*

**Hazelnut diplomat cream profiterole**  
*Valrhona Jivara milk chocolate ganache*  
\$150

**Oriental panna cotta**  
*salted coconut, gula Melaka*  
\$150

**Cheese by Mons Fromager-Affineur**  
*Five selections*  
\$228

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

Menu is subject to change without notice