

LE PAN  
a p i c i u s

*Contemporary French Reimagined*  
*Lunch*

# *Menu du Chef*

Monday to Friday

**Sturia Baeri caviar, Aquitaine**

*Polmard beef tartare, yellow wine*

**Kaviari Oscietra caviar, Paris**

*Petuna ocean trout, crustacean jelly*

**Petrossian Daurenki caviar, Paris**

*russet potato, wasabi, Mizkan jelly*

**Stockyard Kiwami wagyu**

*sauce Rossini*

**Valrhona 70% dark chocolate**

*coffee, cardamom*

*or*

**Cheese by Maître Affineur Bernard Antony**

\$880 per person

# THE HEDONISTS' LUNCH

Saturday, noon to 3.30 p.m.

## **Kaviari Oscietra caviar**

*Petuna ocean trout, crustacean jelly*

## **Onion bisque**

*beef cheek, button mushroom*

## **Prawn ravioli**

*sakura ebi, sake beurre blanc*

## **Patagonian toothfish**

*dukkah, pumpkin, katsuobushi*

## **Duroc pork collar**

*polenta, red cabbage, mustard jus*

## **Valrhona 70% dark chocolate**

*coffee, cardamom*

*or*

## **Cheese by Maître Affineur Bernard Antony**

Free-flow Champagne

M. Hostomme Blanc de Blancs Grand Cru Brut N.V.

\$980 per person

## *Appetiser*

### **Sturia Baeri caviar, Aquitaine**

*Polmard beef tartare*

### **Kaviari Oscietra caviar, Paris**

*Petuna ocean trout, crustacean jelly*

### **Petrossian Daurenki caviar, Paris**

*russet potato, wasabi, Mizkan jelly*

## *Entrée*

### **Onion bisque**

*beef cheek, button mushroom*

### **Prawn ravioli**

*sakura ebi, sake beurre blanc*

## *Main*

### **Patagonian toothfish**

*dukkah, pumpkin, katsuobushi*

### **Picalou yellow chicken**

*truffle, salsify, Madeira*

### **Duroc pork collar**

*polenta, red cabbage, mustard jus*

### **Beef short rib**

*fragrant quinoa, lentille du Puy*

### **Stockyard Kiwami wagyu**

supplement \$380

## *Cheese & Dessert*

### **Valrhona 70% dark chocolate**

*coffee, cardamom*

### **Orange blossom**

*summer fruit, almond*

### **Virgin olive oil tart**

*lime caviar, micro coriander*

### **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

## **Soup of the day**

*garlic bread*

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## **USDA prime beef cheek**

*brussels sprout, potato purée*

## **Patagonian toothfish “chermoula”**

*bean cassoulet*

## **Jumbo crabmeat spaghetti aglio e olio**

## **Canadian rack of pork**

*black pepper jus*

supplement \$88

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## **Crème Brûlée**

\$128 per person

Coffee or tea

\$28

Lounge wine (white or red)

\$60 / 125 ml

Orange juice

\$18

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