

LE PAN
a p i c i u s

*Contemporary French Reimagined
Dinner*

Menu Dégustation

Sturia Baeri caviar

russet potato, haddock, yellow wine aspic

Petrossian Daurenki caviar

hamachi, oyster, green chilli

Glacier 51 toothfish

squid, ginger, vermouth

Botan ebi ravioli

fermented black bean

Ezo abalone

black pepper, Chinese olive vegetable

Kaviari Oscietra caviar

Prime short rib, XO sauce, smoked eel jus

Racan pigeon 'Sichuan'

ginkgo nut, lemon purée

Pineapple, coconut, lemongrass

timut pepper

\$1,980 per person

Sommelier's selection

Eight wines \$1,100

Seafood Loves Sake

Four sakes \$200

Menu Découverte

Sturia Baeri caviar

russet potato, haddock, yellow wine aspic

Petrossian Daurenki caviar

hamachi, oyster, green chilli

Botan ebi ravioli

fermented black bean

Ezo abalone

black pepper, Chinese olive vegetable

Te Mana lamb 'sate'

mustard seed, carrot, tamarind lamb jus

Or

Kiami wagyu

Supplement \$480

Valrhona 46% milk chocolate

lapsang souchong, Scotch whisky

\$1,480 per person

Sommelier's selection

Six wines \$900

Menu du Chef

Kaviari Oscietra caviar
ocean trout, oyster, green chilli

Botan ebi ravioli
fermented black bean

Te Mana lamb 'sate'
mustard seed, carrot, tamarind lamb jus

Valrhona 70% dark chocolate
coffee, cardamom

or

Cheese by Maître Affineur Bernard Antony

\$980 per person

Available for order before 7:30 p.m. only

Caviar

*Only roe of the highest quality is given the name Malossol.
It means 'little salt' in Russian.*

*In the sturgeon world, Malossol caviar is supreme –
the finest from the sea, the pinnacle of pleasure on land.*

Kristal caviar

*Acipenser schrenckii and Huso dauricus
12 year*

50 gm \$1,580

Served with blini and condiments

Appetiser

Sturia Baeri caviar

russet potato, haddock, yellow wine aspic

\$488

Petrossian Daurenki caviar

ocean trout, oyster, green chilli

\$588

Shrimp ravioli

pea shoot, sake beurre blanc

\$268

Shiitake 'gold' soup

langoustine tempura, virgin olive oil

\$228

Main

Glacier 51 toothfish

dukkah, pumpkin, katsuobushi

\$588

Ezo abalone

black pepper, Chinese olive vegetable

\$620

Racan pigeon 'Sichuan'

gingko nut, truffle purée

\$628

Rack of lamb 'sate'

seasonal vegetable, tamarind lamb jus

\$680

Kiwami wagyu

charcoal grilled vegetable, Rossini sauce

\$988

Cheese & Dessert

Valrhona 46% milk chocolate
lapsang souchong, Scotch whisky
\$220

Pineapple, coconut, lemongrass
timut pepper
\$180

Valrhona 70% dark chocolate
coffee, cardamom
\$180

Cheese by Maître Affineur Bernard Antony
Five selections
\$218

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

Menu is subject to change without notice