

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.

## **Gillardeau oyster**

*jalapeño, ginger vinaigrette*

## **Oscietra caviar**

*Murasaki uni, Alexandre Polmard beef tartare*

## **Langoustine**

*edamame, beurre blanc, emulsion*

## **Rack of U.S. pork**

*sautéed foie gras, Rossini sauce*

or

## **Stockyard Kiwami wagyu**

*Rossini sauce*

supplement \$480

## **Valrhona 70% dark chocolate**

*coffee, cardamom*

or

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

\$980 per person

# RSRV HEDONISTS' LUNCH

Saturday, noon to 2:30 p.m.

## **Gillardeau oyster**

*sujiko shiso bouillon, ginger soy vinaigrette*  
2 pieces / each additional oyster supplement \$50

or

## **Sturia Baeri caviar, Aquitaine**

*Alexandre Polmard beef tartare*  
supplement \$380

## **French onion soup**

*Madeira, crouton, Gruyère*

## **Mediterranean farmed fish**

*pollock roe, hipsi cabbage*

## **Dungeness chilli crab croquette**

## **Roasted yellow chicken thigh**

*champignon risotto, poultry jus*  
add Australian winter truffle 6 gm supplement \$380

or

## **Australian winter truffle**

*fresh semolina pasta, carbonara*  
supplement \$380

or

## **Stockyard Kiwami wagyu**

*Rossini sauce*  
supplement \$480

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

Served with free-flow Champagne  
Maison Mumm RSRV Cuvée 4.5 Grand Cru Brut N.V.

\$980 per person

## *Appetiser*

### **Oscietra caviar**

*Alexandre Polmard beef tartare*

### **Gillardeau oyster**

*jalapeño, ginger soy dressing*

### **Gillardeau oyster**

*mignonette vinaigrette*

supplement \$298 for 3 / \$580 for 6

## *Entrée*

### **Dungeness crab croquette**

*chilli crab croquette, pineapple slaw*

### **XO Martini**

*fried oyster, siphon potato*

# *Main*

## **Mediterranean farmed fish**

*pollock roe, hipsi cabbage*

## **Australian winter truffle**

*fresh semolina pasta, carbonara*

supplement \$380

## **Free range chicken thigh**

*champignon risotto, poultry jus*

add Australian winter truffle 6 gm supplement \$280

## **Rack of U.S. pork**

*parsnip, rosemary potato, black pepper sauce*

## **Stockyard Kiwami wagyu**

*Rossini sauce*

supplement \$480

## *Cheese & Dessert*

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

*coffee, cardamom*

### **Strawberry tart**

*mozzarella ice cream*

### **Caramel pear flan**

*ginger essence*

### **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