

LE PAN
a p i c i u s

*Contemporary French Reimagined
Dinner*

Menu Dégustation

Petrossian Daurenki caviar, Paris

Murasaki uni, Dungeness crab, crustacean jelly

Ehime hamachi

oyster, radish, avocado, green chili

Hokkaido botan ebi 'sui kow'

fermented black bean beurre blanc

Langoustine chawanmushi

hips cabbage, aromatic sauce

Imperial pigeon au sang 'Sichuan'

ham hock, brick pastry, jus de carcasse

or

Westholme wagyu

Rossini sauce

supplement \$480

Valrhona Bahibe 46% milk chocolate

lapsang souchong, Scotch whisky

\$1,480 per person

Sommelier's selection

Six wines \$900

Menu du Chef

Petrossian Daurenki caviar, Paris

Murasaki uni, Dungeness crab, crustacean jelly

Hokkaido botan ebi 'sui kow'

fermented black bean beurre blanc

Red grouper fillet

hipsi cabbage, shrimp curry emulsion

or

Rack of U.S pork

sautéed foie gras, rosemary potato, Madeira wine sauce

or

Westholme wagyu

Rossini sauce

supplement \$480

Pineapple, coconut, lemongrass

'poivre timut'

or

Cheese by Maître Fromager Bernard Antony

\$980 per person

Sommelier's selection

Four wines \$600

RSRV DINNER

Petrossian Daurenki caviar, Paris

Murasaki uni, Dungeness crab, crustacean jelly
R.S.R.V CUVÉE 4.5 N.V

Ehime hamachi

oyster, radish, avocado, green chilli
R.S.R.V BLANC DE BLANCS 2012

Hokkaido botan ebi 'sui kow'

fermented black bean beurre blanc

Langoustine chawanmushi

hips cabbage, aromatic sauce
R.S.R.V BLANC DE NOIRS 2009

Imperial pigeon au sang 'Sichuan'

ham hock, brick pastry, jus de carcasse
R.S.R.V CUVÉE LALOU 2006

or

Westholme wagyu

sauce Rossini
supplement \$480

Valrhona Bahibe 46% milk chocolate

lapsang souchong, Scotch whisky

\$1,480 per person

R.S.R.V Champagne pairing
\$900

Appetiser

Oscietra caviar

Polmard beef tartare, murasaki uni, 'Xiang Zao Lu' jelly

\$380

Ehime hamachi

oyster, radish, avocado, green chill

\$380

Gillardeau oyster

mignonette vinaigrette, cocktail sauce

\$298 for 3

\$580 for 6

Sautéed duck foie gras

lentils du Puy, green apple, sherry vinegar jus

\$360

Hokkaido botan ebi 'sui kow'

fermented black bean beurre blanc

\$250

Main

Red grouper fillet

hipsi cabbage, shrimp curry emulsion

\$380

Lobster aglio e olio

fresh semolina pasta

\$380

Free range chicken thigh

champignon risotto, Madeira wine sauce

\$320

Rack of U.S. pork

sautéed foie gras, rosemary potato, Madeira wine sauce

\$380

Imperial pigeon au sang 'Sichuan'

ham hock, brick pastry, jus de carcasse

\$460

Westholme wagyu tenderloin

Rossini sauce

\$880

Cheese & Dessert

Valrhona 70% dark chocolate

coffee, cardamom

\$210

Valrhona Bahibe 46% milk chocolate

lapsang souchong, Scotch whisky

\$220

Pineapple, coconut, lemongrass

'poivre timut'

\$220

Cheese by Maître Affineur Bernard Antony

five selections

\$210

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

Menu is subject to change without notice