

LE PAN
a p i c i u s

Contemporary French Reimagined
Lunch

RSRV HEDONISTS' LUNCH

Saturday, noon to 2:30 p.m.

Heirloom tomato

Sollies figs, olive oil jelly, aged balsamic

Pacific oyster ceviche

Thai chili pepper, green papaya

Organic egg

ratte potato, brown butter, hazelnut

Lobster

chawanmushi

Rack of U.S. pork

haricot vert, pine nut, quinoa, mustard cream

or

Westholme wagyu

sautéed foie gras, champignon, sauce Rossini
supplement \$480

Caramel pear flan, ginger essence

or

Cheese by Maître Fromager Bernard Antony

\$580 per person

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

\$980 per person

Menu du Chef

Monday to Friday, noon to 2:30 p.m.

Pacific oyster ceviche

Thai chili pepper, green papaya

Heirloom tomato

Solliès black fig, jalapeño

Oscietra caviar

ocean trout ballotine, cucumber bouillon

Langoustine

Savoy cabbage, seaweed, radish

Westholme wagyu

sautéed foie gras, sauce Rossini

Valrhona Tainori 64 % chocolate

mango, Espelette pepper

or

Cheese by Maître Affineur Bernard Antony

\$980 per person

with a complimentary glass of Champagne

Appetiser

Heirloom tomato

Sollies figs, burrata, age balsamic

Oscietra caviar

ocean trout ballotine, cucumber bouillon

Pacific oyster ceviche

Thai chili pepper, green papaya

Entrée

Smoked haddock velouté

cauliflower, Italian parsley

Organic egg

ratte potato, brown butter, hazelnut

Main

Red grouper

spinach, seaweed, radish, beurre blanc

Picalou yellow chicken

black garlic, celeriac, suprême sauce

Rack of U.S. pork

haricot vert, pine nut, quinoa, mustard cream

Westholme wagyu

*sautéed foie gras, sauce Rossini
supplement \$480*

Cheese & Dessert

Valrhona Tainori 64 % chocolate

mango, Espelette pepper

Riz au lait

citrus mélange, meringue

Caramel 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

LUNCH IN THE LOUNGE

Monday to Friday, except Public Holidays

Soup of the day

garlic bread

* * *

Roasted chicken leg, *black pepper jus*

Ibérico pork cheek curry, *jasmine rice*

Shrimp udon carbonara, *soft boiled egg*

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Dessert of the day

\$148 per person

Daily special

120 days grain fed Australian beef sirloin

mashed potato, mushroom sauce

supplement \$148

Grilled rack of U.S. pork

mashed potato, black pepper jus

supplement \$88

Coffee or tea

\$28

Orange juice

\$18

Lounge wine (white or red)

\$60 / 125 ml

The Premium Malt's draught beer

\$50 / 330 ml

Sides

Potato mousseline

Tomato and Parma ham salad

Roasted button mushroom

\$36 per dish

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