

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 chilli*

## **Hokkaido botan ebi 'sui kow'**

*fermented black bean beurre blanc*

## **Langoustine chawanmushi**

*hipsi cabbage, aromatic sauce*

## **Imperial pigeon au sang 'Sichuan'**

*ham hock, brick pastry, jus de carcasse*

or

## **Westholme wagyu**

*Rossini sauce*

supplement \$480

## **Valrhona Bahibé 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 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

## *Appetiser*

### **Abalone 'Xiang Zao Lu'**

*katsuobushi, shiso bouillon, somen*

\$360

### **Heirloom tomato**

*Solliès fig, burrata, aged balsamic*

\$280

### **Sautéed duck foie gras**

*lentille du Puy, green apple, Sherry vinegar jus*

\$340

### **Oscietra caviar**

*ocean trout ballotine, cucumber bouillon*

\$380

## *Main*

### **Red grouper fillet**

*hipsi cabbage, shrimp curry emulsion*

\$380

### **Picalou yellow chicken**

*black garlic, celeriac, suprême sauce*

\$360

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

*sautéed foie gras, rosemary potato, Madeira sauce*

\$380

### **Imperial pigeon au sang 'Sichuan'**

*ham hock, brick pastry, jus de carcasse*

\$460

### **Westholme wagyu tenderloin**

*sautéed foie gras, Rossini sauce*

\$880

## *Cheese & Dessert*

### **Valrhona Tainori 64% dark chocolate**

*mango, Espelette pepper*

\$210

### **Valrhona Bahibé 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