

LE PAN
a p i c i u s

*Contemporary French Reimagined
Lunch*

RSRV HEDONISTS' LUNCH

Saturday, noon to 2:30 p.m.

Petrossian Daurenki caviar

Polmard beef, dashi cream

Périgord winter truffle

champignon, parsnip, crouton

Pacific amadai

bell pepper chutney, chive beurre blanc

Rougié duck breast

lentille du Puy, juniper gin sauce

Mont Blanc

chestnut, cassis, vanilla

or

Cheese by Xavier L'esprit du Fromage

\$580 per person

Served with free-flow Champagne
Maison Mumm R.S.R.V Grand Cru Cuvée 4.5 N.V.

\$980 per person

Menu du Chef

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

Baerii caviar, Sichuan

classic potato salad

Catch of the day

vegetable 'piperade', beurre blanc

Carabineros prawn pasta

Cognac tomato sauce

Stockyard Kiwami wagyu

red wine sauce

Baba, rum, pineapple

or

Cheese by Xavier L'esprit du Fromage

\$980 per person

Appetiser

Baerii caviar, Sichuan

classic potato salad

Smoked salmon pearl, Yarra Valley

Scottish salmon tartare, shiso vinaigrette

Entrée

Périgord winter truffle

Dungeness crab au gratin

Onion soup

oxtail, dashi, Madeira

Main

Catch of the day

vegetable 'piperade', beurre blanc

Rack of U.S. pork

champignon, mustard vinegar jus

Stockyard Kiwami wagyu

Rossini sauce

supplement \$480

Périgord winter truffle

spaghetti carbonara or risotto

supplement \$380

Carabineros prawn pasta

Cognac tomato sauce

supplement \$680

Cheese & Dessert

Riz au lait

citrus mélange, meringue

Baba, rum, pineapple

Cheese by Xavier L'esprit du Fromage

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