

LE PAN  
a p i c i u s

*Contemporary French - reimagined*

*Lunch Sets*

## *Menu du Chef*

### **Kaluga Queen Caviar**

*Ocean trout, capellini, shellfish dressing*

### **Champignon Velouté**

*Duxelle mixture, porcini parmesan toast*

### **Lobster & Egg**

*Arroz bomba grains 'Pipérade'*

### **Miyazaki Wagyu 'Bordelaise'**

*Rosti potatoes, shallot purée, winter truffles*

### **Le Jardin**

*Raspberry, pistachio, cocoa ice-cream*

Or

### **Cheeses by Maître Affineur Bernard Antony**

\$880 per person

A collection of LE PAN's signature dishes to optimise the dining experience,  
prepared for the entire table

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

Menu is subject to change without notice

## *Appetiser*

### **Kaluga Queen Caviar**

*Ocean trout, capellini, shellfish dressing*

### **Foie Gras de Canard**

*Glazed apples, baby beets, balsamic reduction*

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### **Champignon Velouté**

*Duxelle mixture, porcini parmesan toast*

### **Lobster & Egg**

*Arroz bomba grains 'Pipérade'*

## *Main*

### **Kühlbarra Barramundi**

*Aged comté, smoked bacon, vermouth emulsion*

### **Suprême of French Yellow Chicken**

*Savoy cabbage, parsnip mousseline, truffle jus*

### **USDA Prime Onglet**

*Rösti potatoes, shallot purée, natural jus*

### **A5 Miyazaki Wagyu 'Bordelaise'**

Supplement \$460

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## *Cheese & Dessert*

***Chocolate, Banana, Caramel***

### ***Le Jardin***

*Raspberry, pistachio, cocoa*

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

Supplement \$160 (4 types)

Two Courses	-	\$368 per person
Three Courses	-	\$428 per person
Four Courses	-	\$458 per person

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LE PAN  
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*Contemporary French - reimagined*

*Dinner Sets*

## *Menu Degustation*

*Kaluga Queen caviar, sea urchin, botan shrimps, crustacean jelly*

*Truffle royale*

*Sanriku scallop, burnt leek butter, black olives, roasting jus*

*Saint-Pierre, oyster grains, lichens, fennels, Granny Smith apple*

*Blue lobster, Jerusalem artichokes, aromatic beurre blanc*

*French yellow chicken, guinea fowl confit, aged Comté, foie gras emulsion*

*Miyazaki wagyu, Cévennes onions, bone marrow, cherry pureé, red wine sauce*

*Yuzu chiboust, stone fruits, citrus ice-cream*

**\$2,280 per person**

A collection of LE PAN's signature dishes to optimise the dining experience,  
prepared for the entire table

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## *Menu Découverte*

*Kaluga Queen caviar, sea urchin, botan shrimps, crustacean jelly*

*Truffle royale*

*Atlantic mackerel, oyster grains, lichens, basil mustard, roasting jus*

*Blue lobster, Jerusalem artichokes, aromatic beurre blanc*

*Asparagus, celtuce, lemon confit, burnt butter*

*Royal pigeon au sang, cherry pureé, duxelle, aged Comté, jus carcasse*

*Pre / Cheese*

*Rosette*

\$1,480 per person

*Miyazaki Wagyu 'Bordelaise'*

Supplement \$460

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## *Menu du Chef*

*Kaluga Queen caviar, sea urchin, botan shrimps, crustacean jelly*

*Atlantic mackerel, oyster grains, lichens, basil mustard, roasting jus*

*Asparagus, celtuce, lemon confit, burnt butter*

*Royal pigeon au sang, cherry pureé, duxelle, aged Comté, jus carcasse*

*Pre / Cheese*

*Yuzu chiboust, stone fruits, citrus ice-cream*

\$1,280 per person

*Miyazaki Wagyu 'Bordelaise'*

Supplement \$460

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