

LE PAN
a p i c i u s

Contemporary French - reimagined

Lunch Sets

Menu du Chef

Petuna Ocean Trout, Botan Shrimp

Crustacean jelly, orange champagne sauce, ponzu gel

Sanriku Scallop À la Plancha

Blue lobster grains 'Pipérade'

Pacific Hake, Razor Clam

Spinach purée, celeriac, natural jus

Miyazaki Wagyu 'Bordelaise'

Grelot onion, duxelle purée, champignon

Strawberries, Yogurt, Vanilla

Or

Cheeses by Maître Affineur Bernard Antony

\$980 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

Petuna Ocean Trout, Botan Shrimp

Crustacean jelly, orange champagne sauce, ponzu gel

Foie Gras de Canard

Glazed apple, baby beet, balsamic reduction

Smoked Onion Velouté

Braised beef cheek 'Tortellini'

Blue Lobster 'Pipérade'

Arroz bomba grains, soft boiled egg

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Main

Pacific Hake, Razor Clam

Spinach purée, celeriac, natural jus

Atlantic Mackerel, Orange Fennel Salad

Red wine cabbage, chives beurre blanc

French Yellow Chicken, Hokkaido Scallop

Foie gras emulsion, lentils du Puy, truffle jus

Crackling Pork Belly

Lemon purée, warm potato salad, sherry apricot sauce

USDA Prime Onglet 'Bordelaise'

Grelot onion, duxelle purée, champignon

Miyazaki Wagyu 'Bordelaise'

Supplement \$460

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Cheese & Dessert

Tropical "Rum Baba"

Strawberries, Yogurt, Vanilla

Cheese by Maître Affineur Bernard Antony

Supplement \$160 (4 selections)

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

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Dinner Sets

Menu Dégustation

Royal Beluga caviar, Murasaki uni, botan shrimp, crustacean jelly

Winter truffle royale

Sanriku scallop, Gillardeau oyster grains, lichen, carrot reduction

Bar de Ligne, razor clam, celeriac, virgin oil, emulsion de bar

Blue lobster, Jerusalem artichoke, aromatic beurre blanc

Guinea fowl macaroni, parmesan gratin, PX vinegar, foie gras de canard

Miyazaki Wagyu 'Bordelaise', grelot onion, potato marrow, glazed cherry

Yuzu chiboust, stone fruit, citrus ice-cream

\$2,280 per person

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Menu Découverte

Superior Oscietra caviar, sea urchin, botan shrimp, crustacean jelly

Winter truffle royale

Atlantic Mackerel, Gillardeau oyster grains, lichen, Granny Smith apple

Blue lobster, Jerusalem artichoke, aromatic beurre blanc

Seasonal vegetables from Europe

Royal pigeon au sang, petit pois, grelot onion, glazed cherry, jus carcasse

Pre / Cheese

Rosette

\$1,480 per person

Miyazaki Wagyu 'Bordelasie'

Supplement \$460

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Menu du Chef

Superior Oscietra caviar, sea urchin, botan shrimp, crustacean jelly

Winter truffle royale

Atlantic Mackerel, Gillardeau oyster grains, lichen, Granny Smith apple

Royal pigeon au sang, petit pois, grelot onion, glazed cherry, jus carcasse

Pre / Cheese

Rosette

\$1,280 per person

Miyazaki Wagyu 'Bordelasie'

Supplement \$460

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