

LE PAN
a p i c i u s

*Contemporary French - reimagined
Lunch*

Menu du Chef

Oscietra Caviar

Petuna ocean trout, sea urchin, crustacean jelly

Blue Lobster 'Piperade'

Arroz bomba grains, soft boiled egg

Wild Cod, Pistou Gratin

Puntalette in razor clam bouillon

Tajima Wagyu 'Anis Pepper'

Grelot onion, duxelle purée, red wine sauce

Strawberries, Yoghurt, 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 are in Hong Kong dollars and subject to a 10% service charge

Menu is subject to change without notice

Appetiser

Petuna Ocean Trout

Gold lychee caviar, avocado, crustacean jelly

Duck Foie Gras Ballotine

Taylor's Port grapes, passion fruit

Charbroiled Mediterranean Octopus

Nantua sauce, fennel orange salad

Button Mushroom Velouté

Beef cheek 'tortellini', sourdough crisp

Blue Lobster 'Piperade'

Arroz bomba grains, soft boiled egg

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Main

Wild Cod, Pistou Gratin
Puntalette in razor clam bouillon

French Yellow Chicken, Hokkaido Scallop
Lentils du Puy, foie gras emulsion, poultry jus

Braised Pork Cheek with Red Wine
Glazed root vegetable

USDA Prime Onglet 'Bordelaise'
Grelot onion, duxelle purée, red wine sauce

Tajima Wagyu 'Bordelaise'
Supplement \$460

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Cheese & Dessert

Tropical 'Rum Baba'

Strawberries, Yoghurt, Vanilla

Cheeses by Maître Affineur Bernard Antony

4 selections

Supplement \$160

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|---------------|---|------------------|
| Two Courses | - | \$398 per person |
| Three Courses | - | \$458 per person |
| Four Courses | - | \$488 per person |

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LE PAN
a p i c i u s

*Contemporary French - reimagined
Dinner*

Menu Dégustation

Royal Beluga caviar, sea urchin, botan shrimp, crustacean jelly

Winter truffle royale

Atlantic Ocean, watercress, arroz bomba grains

Bar de ligne, Savoy cabbage, smoked haddock, sauce au citron

Blue lobster, artichoke, aromatic beurre blanc

Alba white truffle, guinea fowl 'tortellini', foie gras de canard

Miyazaki wagyu 'Bordelaise', duxelle purée, grelot onion, champignon

Forêt Noire

\$2,280 per person

A collection of LE PAN's signature dishes to optimise the dining experience,
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Menu Découverte

Oscietra caviar, sea urchin, botan shrimp, crustacean jelly

Winter truffle royale

Wild cod, Savoy cabbage, smoked haddock, Gillardeau oyster velouté

Blue lobster, artichoke, aromatic beurre blanc

Seasonal vegetables from Europe

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

Pre / Cheese

Yuzu chiboust, stone fruit, citrus ice cream

\$1,480 per person

Miyazaki wagyu 'Bordelaise'

Supplement \$460

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prepared for the entire table

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Menu du Chef

Oscietra caviar, sea urchin, botan shrimp, crustacean jelly

Winter truffle royale

Wild cod, Savoy cabbage, smoked haddock, Gillardeau oyster velouté

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

Pre / Cheese

Yuzu chiboust, stone fruit, citrus ice cream

\$1,280 per person

Miyazaki wagyu 'Bordelaise'

Supplement \$460

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

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Appetiser

Royal Beluga Caviar

Sea urchin, botan shrimp, crustacean jelly

\$780

Superior Oscietra Caviar

Petuna ocean trout, fromage blanc, Vichyssoise

\$520

Rougié Foie Gras de Canard

Taylor's Port grapes, passion fruit

\$480

Velouté de Champignons

Beef cheek 'tortellini', roasted shallot

\$320

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Main

Brittany Blue Lobster

Jerusalem artichoke, aromatic beurre blanc

\$1,180

Bar de Ligne

Gillardeau oyster grains, razor clam, sauce au citron

\$680

Coastal Spring Lamb Rack

Madeira sauce

\$780

Royal Pigeon au Sang

Petit pois, grelot onion, jus carcasse

\$680

Miyazaki Wagyu Tenderloin 'Bordelaise'

\$1,280

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Cheese & Dessert

Forêt Noire

Smoked chocolate mousse, cherry sorbet

\$160

Yuzu Chiboust

Stone fruit, citrus ice cream

\$160

Cheeses by Maître Affineur Bernard Antony

5 selections

\$228

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