

LE PAN  
a p i c i u s

*Contemporary French Reimagined*

*Lunch*

## *Menu du Chef*

Amur Oscietra caviar  
*ocean trout, smoked yoghurt, orange coulis*

Atlantic razor clam à la plancha  
*rosette mousseline, onion confit, fragrant quinoa*

Blue lobster 'piperade'  
*arroz bomba grains, soft boiled egg*

Miyazaki wagyu 'Bordelaise'  
*grelot onion, duxelle purée, red radish*

Strawberries, yoghurt, vanilla

*or*

Cheese 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  
*smoked yoghurt, orange coulis, mustard seed*

Duck foie gras ballotine  
*baby beet, shiitake, passion fruit, mint oil*

\*\*\*\*\*

Jumbo prawn ravioli  
*Nantua sauce, light crustacean cream & jelly*

Button mushroom velouté  
*beef cheek 'tortellini'*

Atlantic razor clam à la plancha  
*rosette mousseline, onion confit, fragrant quinoa*

Blue lobster 'piperade'  
*arroz bomba grains, soft boiled egg*

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

Menu is subject to change without notice

## *Main*

Atlantic black cod, Boston Bay mussels  
*carrot in different preparations*

Picalou French yellow chicken, Hokkaido scallop  
*lentil du Puy, foie gras emulsion, poultry jus*

\*\*\*\*\*

Duroc pork loin 'café roasted'  
*French shallot, pumpkin, courgette, sherry vinegar*

USDA Prime onglet 'Bordelaise'  
*grelot onion, duxelle purée, red radish*

Miyazaki wagyu 'Bordelaise'  
Supplement \$460

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

Menu is subject to change without notice

## *Cheese & Dessert*

Tropical 'rum baba'

Strawberries, yoghurt, vanilla

Cheese by Maître Affineur Bernard Antony

4 selections

Supplement \$160

Two courses	-	\$398 per person
Three courses	-	\$458 per person
Four courses	-	\$488 per person

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

Menu is subject to change without notice

*November Roast*  
(Thursday, Friday & Saturday)

Served with velouté of the day

USDA Prime rib  
*potato mousseline, vegetable mélange, red wine sauce*

\$420 per person

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

Menu is subject to change without notice

LE PAN  
a p i c i u s

*Contemporary French Reimagined  
Dinner*

## *Menu Dégustation*

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

*Monkfish ravioli, foie gras de canard, fine citrus*

*Gillardeau oyster, Pacific razor clam, watercress grains*

*Blue lobster, Jerusalem artichoke, aromatic beurre blanc*

*La Séguinière guinea fowl, Parisian gnocchi, sauce chasseur*

*Alba white truffle, salt baked celeriac, light carbonara*

*Miyazaki wagyu 'Bordelaise', French shallot, Granny Smith apple*

*Yuzu chiboust, stone fruit, 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

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

Menu is subject to change without notice



## *Menu Découverte*

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

*Monkfish ravioli, foie gras de canard, fine citrus*

*Gillardeau oyster, Pacific razor clam, watercress grains*

*Blue lobster, Jerusalem artichoke, aromatic beurre blanc*

*Ratte potato, haddock purée, fragrant quinoa*

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

*Pre / Cheese*

*'Forêt noire'*

\$1,480 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

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

Menu is subject to change without notice

## *Menu du Chef*

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

*Gillardeau oyster, Pacific razor clam, watercress grain*

*Ratte potato, haddock purée, fragrant quinoa*

*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

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

Menu is subject to change without notice

## *Appetiser*

Beluga caviar

*sea urchin, botan shrimp, crustacean jelly*

\$780

Superior Oscietra caviar

*Petuna ocean trout, fromage blanc, Vichyssoise*

\$520

Rougié foie gras de canard

*baby beet, passion fruit, grilled shiitake*

\$480

Velouté de champignon

*beef cheek 'tortellini'*

\$320

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

Menu is subject to change without notice

## *Main*

Brittany blue lobster  
*root vegetable, aromatic beurre blanc*  
\$1,180

Atlantic black cod  
*Gillardeau oyster grain, razor clam, sauce au citron*  
\$680

\*\*\*\*\*

Axuria Pyrenean milk fed baby lamb  
*baby vegetable, tapenade, natural lamb jus*  
\$780

Royal pigeon au sang  
*petit pois, grelot onion, jus carcasse*  
\$680

Miyazaki wagyu 'Bordelaise'  
\$1,280

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

Menu is subject to change without notice

## *Cheese & Dessert*

'Forêt noire'

*smoked chocolate mousse, cherry sorbet*

\$160

Yuzu chiboust

*stone fruit, citrus ice cream*

\$160

Cheese by Maître Affineur Bernard Antony

5 selections

\$228

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

Menu is subject to change without notice