

LE PAN  
a p i c i u s

*Contemporary French Reimagined*  
*Lunch*

## *Menu du Chef*

Royal Oscietra caviar  
*ocean trout tartare*

Foie gras de canard  
*Périgord black truffle, rosette potato mousseline*

Blue lobster 'piperade'  
*arroz bomba grains*

Miyazaki wagyu filet mignon  
*grelot onion, duxelles purée, red wine sauce*

Sachertorte, vanilla ice cream

*or*

Cheese by Maître Affineur Bernard Antony

\$980 per person

## *Appetiser*

Royal Oscietra caviar  
*ocean trout tartare*

Breton oyster  
*ginger vinaigrette*

Button mushroom velouté  
*caramelised beef cheek 'tortellini'*

Mediterranean octopus  
*chorizo sauce, green apple, fennel*

## *Main*

Blue lobster 'piperade'  
*cuttlefish, saffron bomba grains*

Hapuka, jumbo prawn  
*celeriac purée, a light spice emulsion*

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

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

Miyazaki wagyu 'Bordelaise'  
Supplement \$460

## *Dessert*

Tropical 'rum baba'

Sachertorte, vanilla ice cream

Passion fruit royale, grape, lemongrass jelly

Cheese by Maître Affineur Bernard Antony

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

## *Beverage*

Wine by the glass (150 ml)  
Sommelier's daily selection

*Champagne*

\$220

*Sparkling Wine*

\$120

*White*

\$120

*Red*

\$120

*Sake Junmai Daiginjo*

\$220

Juice by Alain Milliat

\$65

LE PAN  
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*Contemporary French Reimagined  
Dinner*

## *Menu Dégustation*

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

Périgord black truffle, monkfish ravioli, foie gras de canard

Gillardeau oyster porridge, watercress, bottarga beurre blanc

Sanriku scallop, abalone, cuttlefish, haddock purée, sauce Nantua

Brittany blue lobster, Jerusalem artichoke, aromatic sauce

Miyazaki wagyu, duxelles, grelot onion, red wine sauce

Pre

Yuzu chiboust, stone fruit, citrus ice cream

\$1,980 per person

Royal Beluga caviar  
5 gm, supplement \$220

Sommelier's selection  
Seven wines \$1,100



## *Menu Découverte*

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

Monkfish ravioli, foie gras de canard, fine citrus

Gillardeau oyster porridge, watercress, bottarga beurre blanc

Brittany blue lobster, Jerusalem artichoke, aromatic sauce

Pigeon au sang, petit pois, duxelles, grelot onion, jus carcasse

Hazelnut praline, caramelised Williams pear, sesame tuile

\$1,480 per person

Royal Beluga caviar  
5 gm, supplement \$220

Miyazaki wagyu 'Bordelaise'  
Supplement \$460

Sommelier's selection  
Six wines \$900

## *Menu du Chef*

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

Gillardeau oyster porridge, watercress, bottarga beurre blanc

Pigeon au sang, petit pois, duxelles, grelot onion, jus carcasse

Hazelnut praline, caramelised Williams pear, sesame tuile

\$1,280 per person

Royal Beluga caviar  
5 gm, supplement \$220

Miyazaki wagyu 'Bordelaise'  
Supplement \$460

Sommelier's selection  
Four wines \$600

## *Appetiser*

Royal Beluga caviar, botan shrimp

*sea urchin, crustacean jelly*

\$780

Royal Oscietra caviar

*Petuna ocean trout tartare*

\$520

Rougié foie gras de canard

*baby beetroot, passion fruit, grilled shiitake*

\$480

Velouté de champignon

*beef cheek 'tortellini'*

\$320

## *Main*

Brittany blue lobster

*Jerusalem artichoke, aromatic beurre blanc*

\$1,180

Hapuka

*Gillardeau oyster risotto, sauce au citron*

\$680

New Zealand lamb rack

*baby vegetable, tapenade, lamb jus*

\$780

Pigeon au sang

*petit pois, grelot onion, jus carcasse*

\$680

Miyazaki wagyu 'Bordelaise'

*duxelles purée, vegetable mélange*

\$1,280

## *Cheese & Dessert*

Hazelnut praline  
*caramelised Williams pear, sesame tuile*  
\$140

'Forêt Noire'  
\$160

Yuzu chiboust  
*stone fruit, citrus ice cream*  
\$160

Cheese by Maître Affineur Bernard Antony  
Five selections  
\$228

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

Menu is subject to change without notice