

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
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

Roasted shallot velouté
caramelised beef cheek 'tortellini'

Mediterranean octopus
chorizo sauce, green apple, fennel

Main

Blue lobster 'piperade'
saffron bomba grains

Hapuka, jumbo prawn
baby bok choy, celeriac purée, 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

- 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

\$220

Juice by Alain Milliat

\$65

LE PAN
a p i c i u s

*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, quinoa, Nantua sauce

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

\$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 pureé, 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