

LE PAN
a p i c i u s

Contemporary French Reimagined
Lunch

Menu du Chef

Superior Oscietra caviar
ocean trout tartare, crustacean jelly

Fine de Claire oyster
ponzu vinaigrette

Atlantic crab 'piperade'
arroz bomba grains, soft boiled egg

Miyazaki wagyu 'Bordelaise'
potato mousseline, champignon, root vegetable

Strawberry, mint granita, balsamic vinegar

or

Cheese by Maître Affineur Bernard Antony

\$880 per person

Appetiser

Superior Oscietra caviar
ocean trout tartare, crustacean jelly

Terrine de bouillabaisse
smoked Charlotte potato, elderberry coulis

Fine de Claire oyster
ponzu vinaigrette

Entrée

Shiitake 'gold' soup
obsiblue shrimp, virgin olive oil, lime scent

Atlantic crab 'piperade'
arroz bomba grains, soft boiled egg

Aged beef Stroganoff ravioli
Dijon mustard emulsion

Main

Pacific cod, Hokkaido scallop
charred spring onion, burdock root, red wine reduction

Picalou French yellow chicken, Albufera sauce
Mediterranean octopus, onion purée, Nantua sauce

Presa Iberica
lemon purée, cherry, chorizo coulis, natural jus

USDA Prime onglet
potato mousseline, champignon, Lyonnaise sauce

Miyazaki wagyu 'Bordelaise'
Supplement \$460

Chesse & Dessert

Tropical 'rum baba'

Strawberry, mint granita, balsamic vinegar

Passion fruit royale, grape, lemongrass

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

\$120

White

\$120

Red

\$120

Junmai Daiginjo Sake

\$220

Juice by Alain Milliat

\$65

LE PAN
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*Contemporary French Reimagined
Dinner*

Menu Dégustation

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

Cancale whelk ravioli, fermented black bean beurre blanc, fine citrus

Gillardeau oyster porridge, oyster sphere, Ibérico quinoa, watercress

Arctic char, rösti, Savoy cabbage, dill oil, caviar Vermouth

Brittany blue lobster, Jerusalem artichoke, aromatic sauce

French asparagus, morel, escargot, foie gras de canard

Miyazaki wagyu 'Bordelaise', duxelles, grelot onion

Yuzu crémeux, white chocolate, almond, lemon confit

\$1,980 per person

Sommelier's selection

Seven wines \$1,100

Menu Découverte

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

Cancale whelk ravioli, fermented black bean, fine citrus

Gillardeau oyster porridge, oyster sphere, watercress

Brittany blue lobster, Jerusalem artichoke, aromatic sauce

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

Hazelnut praline, caramelised Williams pear, sesame tuile

\$1,480 per person

Miyazaki wagyu 'Bordelaise'

Supplement \$460

Sommelier's selection

Six wines \$900

Menu du Chef

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

Cancale whelk ravioli, fermented black bean, fine citrus

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

Hazelnut praline, caramelised Williams pear, sesame tuile

\$1,280 per person

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

Shiitake 'gold' soup

obsiblue shrimp, virgin olive oil, lime scent

\$320

Main

Brittany blue lobster

Jerusalem artichoke, aromatic beurre blanc

\$1,180

Pacific cod, Hokkaido scallop

Gillardeau oyster risotto, sauce au citron

\$680

New Zealand lamb rack

tapenade vegetable, cherry, Madeira sauce

\$780

Imperial pigeon au sang

duxelles, petit pois, grelot onion, jus carcasse

\$680

Miyazaki wagyu 'Bordelaise'

\$1,280

Cheese & Dessert

Hazelnut praline
caramelised Williams pear, sesame tuile
\$150

Yuzu crèmeux
white chocolate, lemon confit
\$150

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