

LE PAN
a p i c i u s

Contemporary French Reimagined
Lunch

Menu du Chef

Superior Oscietra caviar
ocean trout tartare, crustacean jelly

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

Hokkaido scallop à la plancha
lobster 'piperade', arroz bomba grains

Miyazaki wagyu
duxelles, root vegetable, Madagascar pepper sauce

Passion fruit royale, grape, lemongrass

or

Cheese by Maître Affineur Bernard Antony

\$880 per person

Appetiser

Superior Oscietra caviar
ocean trout tartare, crustacean jelly

Foie gras de canard
Taylor's Port, baby beetroot, aged balsamic

Terrine de bouillabaisse
pickled shallot, elderberry vinegar, watercress coulis

Entrée

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

Winter truffle egg custard
aromatic vegetable

Pacific crab ravioli
burdock root, poultry jus, burnt butter cream

Main

Arctic char, waygu cheek
warm potato salad, parsnip purée

Hokkaido scallop à la plancha
lobster 'piperade', arroz bomba grains

Picalou French yellow chicken
Serrano ham, bâtonnet vegetable, Albuféra sauce

Duroc pork cheek parmentier
vegetable mélange

USDA Prime onglet
duxelles, root vegetable, Madagascar pepper sauce

Miyazaki wagyu 'Bordelaise'
\$ 460 supplement / 120 gm

Cheese & Dessert

Earl Grey milk chocolate

Strawberry, cherry blossom, purple perilla

Passion fruit royale, grape, lemongrass

Cheese by Maître Affineur Bernard Antony

Two courses \$398 per person
appetiser or entrée • main • coffee or tea /
main • dessert • coffee or tea

Three courses \$458 per person
appetiser or entrée • main • dessert • coffee or tea

Four courses \$488 per person
appetiser • entrée • main • dessert • coffee or tea

Wine

Sommelier's daily selection

Champagne

\$220 / 150 ml

White, Rosé or Red

\$120 / 150 ml

Junmai Daiginjo Sake

\$180 / 120 ml

Coravin premium selection

Chablis Grand Cru "Les Clos" 2008

Domaine William Fèvre, Burgundy, France

\$190 / 90 ml

Hermitage "La Chapelle" 1996

Paul Jaboulet Aîné, Rhône, France

\$300 / 90 ml

Beverage

Juice by Alain Milliat

\$65

Soft drink

\$60

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