

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, wagyu 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

Presas Ibérica
lemon purée, glazed carrot, mint oil, PX vinegar jus

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

Bar de ligne, hispi cabbage, mussel bouillon, Oscietra caviar, emulsion de bar

Brittany blue lobster, Charlotte potato, pickled beetroot, aromatic sauce

Tasmania abalone, Ibérico pork cheek, sauté morels, parsnip purée

Miyazaki wagyu, French asparagus à l'orange, red wine sauce

Pre sorbet

Lychee, pineapple, ginger, vanilla

\$1,980 per person

Sommelier's selection

Seven wines \$1,100

Menu Découverte

Kristal caviar, botan shrimp, sea urchin, crustacean jelly

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

Gillardeau oyster porridge, baby abalone, Oscietra caviar, watercress

Brittany blue lobster, Chalotte potato, pickled beetroot, aromatic sauce

Pigeon au sang, Brillat-Savarin, grelot onion, petit pois, jus carcasse

Yuzu crémeux, white chocolate, almond, lemon confit

\$1,480 per person

Miyazaki wagyu 'Bordelaise'

Supplement \$460

Sommelier's selection

Six wines \$900

Appetiser

Royal Beluga caviar, botan shrimp

sea urchin, crustacean jelly

\$880

Terrine de Bouillabaisse

Oscietra caviar, elderberry vinegar, watercress coulis

\$580

Rougié foie gras de canard

Taylor's Port, baby beetroot, aged balsamic

\$480

Main

Brittany blue lobster

Charlotte potato, baby beetroot, aromatic beurre blanc

\$1,180

Bar de ligne, Oscietra caviar

hispi cabbage, mussel bouillon, emulsion de bar

\$980

New Zealand lamb rack

glazed root vegetable, Madeira sauce

\$780

Imperial pigeon au sang

Brillat-Savarin, petit pois, duxelles, grelot onion, jus carcasse

\$680

Miyazaki wagyu filet 'Bordelaise'

\$1,280

Cheese & Dessert

Lychee, pineapple, ginger, vanilla
\$150

Earl Grey milk chocolate
\$150

Yuzu crèmeux
\$180

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