

LE PAN
a p i c i u s

*Contemporary French Reimagined
Lunch*

Menu du Chef

Oscietra caviar
ocean trout tartare, crustacean jelly

Smoked eel
heirloom tomato, cucumber, shiso vinaigrette

King crab 'tortellini'
vermouth cream, shallot jus, ikura

Black cod, razor clam
baby vegetable, beurre blanc

Miyazaki wagyu 'Bordelaise'

Rum baba, rum raisin

or

Cheese by Mons Fromager-Affineur

\$980 per person

Appetiser

Oscietra caviar
ocean trout tartare, crustacean jelly

Smoked eel
heirloom tomato, cucumber, shiso vinaigrette

Hokkaido botan shrimp
Hong Kong vegetable ceviche

Entrée

Shiitake 'gold' soup
prawn tempura, virgin olive oil

King crab 'tortellini'
vermouth cream, shallot jus, ikura

Lobster risotto 'piperade'
Sourdough crisp, Italian parsley oil

Main

Black cod, razor clam
baby vegetable, tarragon, beurre blanc

French chicken ballotine
smoked bacon, celeriac, foie gras emulsion

Suckling pig
Parisian gnocchi, endive, pumpkin purée, sherry vinegar jus

USDA Prime onglet
duxelles, root vegetable, red wine sauce

Miyazaki wagyu 'Bordelaise'
\$460 supplement

Cheese & Dessert

Earl Grey milk chocolate

Rum baba, rum raisin

Oriental panna cotta

Cheese by Mons Fromager-Affineur

Two courses \$388 per person
appetiser or entrée or 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

LE PAN
a p i c i u s

*Contemporary French Reimagined
Dinner*

Menu Dégustation

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

Gillardeau oyster, tuna belly, Asian vegetable ceviche

Cured ocean trout, langoustine, verjus, 'piperade', Granny Smith apple

Cancale whelk ravioli, seaweed, fermented black bean beurre blanc

Winter truffle, abalone porridge, razor clam, chlorophyll, emulsion

Brittany blue lobster, parsnip, cherry, lemon verbena, aromatic sauce

Te Mana lamb, spearmint, celeriac, artichoke, Madeira jus

Smoked chocolate, chilli, raspberry

\$1,980 per person

Sommelier's selection

Seven wines \$1,100

Menu Découverte

Kristal caviar, Hokkaido botan shrimp, sea urchin, crustacean jelly

Cancale whelk ravioli, seaweed, fermented black bean beurre blanc

Winter truffle, abalone porridge, razor clam, chlorophyll, emulsion

Brittany lobster, parsnip, cherry, lemon verbena, aromatic sauce

Imperial pigeon au sang, petit pois, grelot onion, 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

Kristal caviar, smoked eel
heirloom tomato, cucumber, shiso vinaigrette

\$580

Shiitake 'gold' soup
langoustine tempura, virgin olive oil, lime scent

\$320

King crab 'tortellini'
lemon confit, vermouth cream, seaweed, ikura

\$420

Main

Brittany lobster

parsnip, cherry, lemon verbena, aromatic sauce

\$1,180

Black cod, razor clam

baby vegetable, beurre blanc

\$480

French chicken ballotine

smoked bacon, celeriac purée, foie gras emulsion

\$580

Te Mana lamb

spearmint, celeriac, artichoke, Madeira jus

\$880

Imperial pigeon au sang

petit pois, grelot onion, jus carcasse

\$680

Miyazaki wagyu sirloin 'Bordelaise'

\$1,280

Cheese & Dessert

Forêt Noire

\$150

Earl Grey milk chocolate

\$150

Yuzu crémeux, white chocolate, almond, lemon confit

\$180

Cheese by Mons Fromager-Affineur

Five selections

\$228

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

Menu is subject to change without notice