

LE PAN  
a p i c i u s

*Contemporary French Reimagined*  
*Lunch*

# *Menu du Chef*

Oscietra caviar  
*ocean trout tartare, crustacean jelly*

Sautéed duck foie gras  
*shiitake, crayfish tarragon emulsion*

Amadai, charred squid  
*artichoke à la barigoule, Béarnaise*

Miyazaki wagyu  
*duxelle, red wine sauce*

Soursop, peach, buttermilk, frozen sakura

*or*

Cheese by Mons Fromager-Affineur

\$980 per person

# THE HEDONISTS' LUNCH

(Saturday only)

## *Menu du Chef*

Oscietra caviar, ocean trout tartare, crustacean jelly

Smoked eel, heirloom tomato, cucumber, shiso vinaigrette

Brittany blue lobster 'piperade' puntalette, shellfish parmesan gratin

Duroc pork, duxelle, mustard sherry vinegar jus

Cheese by Mons Fromager-Affineur

Soursop, peach, buttermilk, frozen sakura

\$980 per person

Free-flow

Champagne Bruno et Christiane Olivier Brut NV

## *Appetiser*

Oscietra caviar  
*ocean trout tartare, crustacean jelly*

Smoked eel  
*heirloom tomato, cucumber, shiso vinaigrette*

Toyama Bay botan shrimp  
*Hong Kong vegetable ceviche*

## *Entrée*

Shiitake 'gold' soup  
*prawn tempura, virgin olive oil*

Sautéed duck foie gras  
*shimeji, crayfish tarragon emulsion*

Brittany Blue lobster 'piperade' puntalette  
*shellfish parmesan gratin*

## *Main*

Amadai, charred squid  
*artichoke à la barigoule, Béarnaise*

French yellow chicken, Hokkaido scallop  
*lentilles du Puy, poultry jus*

Duroc pork, smoked bacon,  
*duxelle, mustard sherry vinegar jus*

Stockyard beef cheek  
*tendon crackling, parsnip, red wine sauce*

Miyazaki wagyu 'Bordelaise'  
\$460 supplement

## *Cheese & Dessert*

Soursop, peach, buttermilk, frozen sakura

Warm Valrhona chocolate, Tahitian vanilla

Oriental panna cotta, salted coconut

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  
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*Contemporary French Reimagined  
Dinner*

## *Menu Dégustation*

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

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

Cancale whelk ravioli, seaweed, fermented black bean

Gillardeau oyster porridge, caviar, razor clam, watercress porridge

French yellow chicken, foie gras de canard, celeriac, truffle butter

Brittany blue lobster, kale, potato pureé, Ibérico quinoa, aromatic sauce

Te Mana lamb, black garlic, lemon white, beef tendon, sherry vinegar jus

Passion Pavlova

\$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

Gillardeau oyster porridge, caviar, razor clam, watercress porridge

Brittany blue lobster, kale, potato pureé, Ibérico quinoa, aromatic sauce

Imperial pigeon au sang, petit pois, duxelle, jus carcasse

Textures of Valrhona chocolate

\$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

Sautéed Rougié foie gras  
*shimeji, crayfish tarragon emulsion*  
\$480

## *Main*

Brittany blue lobster

*artichoke, kale, lemon verbena, aromatic sauce*

\$1,180

Amadai

*charred squid, vegetable, Béarnaise*

\$480

French yellow chicken, Hokkaido scallop

*lentils du Puy, poultry jus*

\$580

Te Mana lamb

*Ibérico ham 'croquette', mustard sherry jus*

\$880

Imperial pigeon au sang

*petit pois, grelot onion, jus carcasse*

\$680

Miyazaki wagyu sirloin 'Bordelaise'

\$1,280

## *Cheese & Dessert*

Textures of Valrhona chocolate

\$150

Passion Pavlova

\$150

Soursop, peach, butter milk, frozen sakura

\$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