

LE PAN
a p i c i u s

Contemporary French Reimagined

Lunch

Menu du Chef

Oscietra caviar, ocean trout tartare, crustacean jelly
White truffle, Duroc pork agnolotti, foie gras emulsion
Amadai, Savoy cabbage, chorizo 'piperade' coulis
Miyazaki wagyu, glazed champignon, black garlic, red wine sauce
Soursop, pear Williams, buttermilk, frozen sakura
or
Cheese by Mons Fromager-Affineur

\$980 per person

Sommelier's Selection

Wine

Champagne
\$230 / 150 ml

White, Red
\$120 / 150 ml

Junmai Daiginjo Sake
\$180 / 120 ml

Coravin premium selection

Domaine William Fèvre 'Les Clos' 2008
Chablis Grand Cru, Burgundy
\$190 / 90 ml

Vieux Château Certan 2004
Pomerol, Bordeaux
\$320 / 90 ml

Beverage

Juice by Alain Milliat
\$65

Soft drink
\$60

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

Appetiser

Oscietra caviar, ocean trout tartare, crustacean jelly

Atlantic mackerel, Chinese kale, dashi dill cream

Abalone in yellow wine, wakame, tomato ceviche, bacon leek fondue

Entrée

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

Smoked eel tortellini, Romanesco, ikura beurre monté

Gillardeau oyster, squid risotto, masala, lemon verbena

Main

Amadai, Savoy cabbage, chorizo 'piperade' coulis

French yellow chicken, Hokkaido scallop, lentilles du Puy, natural jus

Magret de canard à l'orange, petit pois, potato Dauphinoise

USDA Prime onglet, glazed champignon, black garlic, red wine sauce

Miyazaki wagyu 'Bordelaise'

\$460 supplement

Cheese & Dessert

Soursop, pear Williams, buttermilk, frozen sakura

Warm Valrhona chocolate, Tahitian vanilla

Oriental panna cotta, salted coconut

Cheese by Mons Fromager-Affineur

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Dinner

Menu Dégustation

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

Oxtail onion broth, truffle, blacktop abalone, salsify, maitake

Atlantic mackerel, bonito, kale, beurre noisette

White truffle, Duroc pork agnolotti, champignon, foie gras emulsion

Blue lobster, Charlotte potato, seaweed, fermented black bean

Brittany scallop, wild rice, cauliflower, aromatic spuma

Te Mana lamb, eel glaze, knotroot, Marsala sauce

Passion Pavlova

\$1,980 per person

Sommelier's selection

Seven wines \$1,100

Menu Découverte

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

Atlantic mackerel, bonito, kale, beurre noisette

Brittany blue lobster, Charlotte potato, seaweed, fermented black bean

Brittany scallop, wild rice, cauliflower, aromatic spuma

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

Textures of Valrhona chocolate

\$1,480 per person

Miyazaki wagyu 'Bordelaise'

Supplement \$460

Sommelier's selection

Six wines \$900

Caviar

Kristal Caviar

Acipenser schrenckii and Huso dauricus

12 years

50 gm	\$1,680
100 gm	\$3,280
250 gm	\$8,080

Royal Beluga

Huso huso

15 years

50 gm	\$5,200
125 gm	\$12,500
250 gm	\$25,000

Served with blini and condiments

Appetiser

Royal Beluga caviar, botan shrimp, sea urchin, crustacean jelly
\$880

Abalone in yellow wine, wakame, tomato ceviche, bacon leek fondue
\$580

Shiitake 'gold' soup, langoustine tempura, virgin olive oil, lime scent
\$320

Alba white truffle, Duroc pork agnolotti, champignon, foie gras emulsion
\$780

Main

Brittany blue lobster, Charlotte potato, fermented black bean
\$1,180

Amadai, Savoy cabbage, chorizo 'piperade' coulis
\$480

French yellow chicken, Hokkaido scallop, lentilles du Puy, natural jus
\$580

Te Mana lamb, eel glaze, knotroot, Marsala sauce
\$880

Imperial pigeon au sang, petit pois, duxelles, jus carcasse
\$680

Miyazaki wagyu sirloin 'Bordelaise'
\$1,280

Cheese & Dessert

Textures of Valrhona chocolate
\$150

Passion Pavlova
\$150

Soursop, pear Williams, buttermilk, frozen sakura
\$180

Cheese by Mons Fromager-Affineur
Five selections
\$228