

LE PAN
a p i c i u s

Featuring Christian Bau

10 - 12 January 2019

Lunch

Menu du Chef

Amuse-gueule

Landes goose liver, coffee, hazelnut, cherry

M. Hostomme NV, Blanc de Blancs Grand Cru "Réserve", Champagne, France

Amberjack sashimi

cucumber, oyster, jalapeño

Yamagata Honten NV, Junmai Daiginjo "Moriko", Yamaguchi, Japan

Coquille Saint-Jacques

citrus, XO, red kuri squash, sea urchin

Domaine de Bellevue 2016, Muscadet-Sèvre et Maine "Gaia", Loire, France

Brittany turbot

razor clam, spinach, katsuobushi

Miyazaki wagyu beef

eggplant, pimienta, black garlic

Château Le Puy 2012, Côtes de Bordeaux Francs "Émilien", Bordeaux, France

"bau.stein"

pandan, exotic fruit, coco, guava

\$1,080 per person

Sommelier's selection

Four wines \$600

LE PAN

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Featuring Christian Bau

10 - 11 January 2019

Dinner

Menu Dégustation

Amuse-gueule

Landes goose liver, coffee, hazelnut, cherry

M. Hostomme NV, Blanc de Blancs Grand Cru "Réserve", Champagne, France

Amberjack sashimi

cucumber, oyster, jalapeño

Yamagata Honten NV, Junmai Daiginjo "Moriko", Yamaguchi, Japan

Coquille Saint-Jacques

citrus, XO, red kuri squash, sea urchin

Domaine de Bellevue 2016, Muscadet-Sèvre et Maine "Gaia", Loire, France

Nordic langoustine

creamy Koshihikari rice, edamame tofu, truffle

*Markus Molitor 2012, Graacher Himmelreich Riesling Auslese*** Trocken, Mosel, Germany*

Brittany turbot

razor clam, spinach, katsuobushi

Paul Jaboulet Aîné 2014, Hermitage Blanc "Le Chevalier de Sterimberg", Rhône, France

Kristal caviar

chawanmushi, bluefin tuna toro, smoked tuna cheek broth

Domaine de Montille 2012, Beaune Premier Cru "Les Perrières", Burgundy, France

Miyazaki wagyu beef

eggplant, pimiento, black garlic

Domaine René Rostaing 2011, Côte-Rôtie "Cuvée Ampodium", Rhône, France

Snowball

red shiso, yuzu, sake, Calpico

"bau.stein"

pandan, exotic fruit, coco, guava

Dr. Bürklin-Wolf 1985, Wachenheimer Mandelgarten Scheurebe Beerenauslese, Pfalz, Germany

\$2,480 per person

Sommelier's selection

Eight wines \$1,400

LE PAN
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Christian x Edward
Four Hands Wine Dinner
12 January 2019

Menu Dégustation

Amuse-gueule

Landes goose liver, coffee, hazelnut, cherry

M. Hostomme NV, Blanc de Blancs Grand Cru "Réserve", Champagne, France

Amberjack sashimi

cucumber, oyster, jalapeño

Yamagata Honten NV, Junmai Daiginjo "Moriko", Yamaguchi, Japan

Arctic char, king crab

caviar, dashi cream, dill oil, radish jelly

Domaine de Bellevue 2016, Muscadet-Sèvre et Maine "Gaia", Loire, France

Nordic langoustine

creamy Koshihikari rice, edamame tofu, truffle

*Markus Molitor 2012, Graacher Himmelreich Riesling Auslese*** Trocken, Mosel, Germany*

Coquille Saint-Jacques

squid, watercress, sakura ebi, aromatic spice

Domaine Fontaine-Gagnard 2011, Chassagne-Montrachet Premier Cru Morgeot, Burgundy, France

Brittany turbot

razor clam, spinach, katsuobushi

Paul Jaboulet Aîné 2014, Hermitage Blanc "Le Chevalier de Sterimberg", Rhône, France

Miyazaki wagyu beef

duxelles, artichoke, smoked eel glaze

Château Magdelaine 1995, Saint-Émilion Grand Cru, Bordeaux, France

Heirloom tomato

ginger, Red Bull, quinoa, balsamic

"bau.stein"

pandan, exotic fruit, coco, guava

Dr. Bürklin-Wolf 1985, Wachenheimer Mandelgarten Scheurebe Beerenauslese, Pfalz, Germany

\$3,880 per person

All prices are in Hong Kong dollars and subject to a 10% service charge
Menu is subject to change without notice