

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

SOMMELIER'S DAILY SELECTION

Wine

Coravin Premium Selection

Domaine des Comte Lafon 2013

Meursault, Burgundy, France

\$190 / 75 ml \$380 / 150ml

Château L'Eglise Clinet 2004

Pomerol, Bordeaux

\$340 / 75 ml \$680 / 150ml

Champagne

\$220 / 150 ml

White, Red

\$140 / 150 ml

Sake

\$180 / 120 ml

Beverage

Juice by Alain Milliat

\$65

Soft drink

\$60

Appetiser

Oscietra caviar

ocean trout tartare, crustacean jelly

Atlantic Mackerel

Chinese kale, dashi dill cream

Abalone in yellow wine

wakame, tomato ceviche, bacon leek

Entrée

Shiitake 'gold' soup

prawn tempura, virgin olive oil

Smoked eel tortellini

Romanesco, Ikura beurre monte

Gillardeau oyster, squid risotto

masala, lemon verbena

Main

Amadai

savoy cabbage, "piperade" chorizo coulis

French yellow chicken, Hokkaido scallop

lentilles du Puy, natural jus

Rougié duck breast à l'orange

petit pois, potato dauphinoise

USDA onglet

glazed champignon, black garlic, 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
a p i c i u s

*Contemporary French Reimagined
Dinner*

Menu Dégustation

Kristal caviar

Polmard beef tartare, Guinness toast

Kamchatka crab

Arctic char, ikura, sorbet, dashi cream

Nordic langoustine

celtuce, poultry crisp, shiso bouillon

Normandy oyster, blacklip abalone

caviar, wakame, salsify, lemon verbena

Pigeon, chorizo, foie gras Pithivier

winter truffle, apple celeriac, pigeon jus

Brittany scallop à la plancha

razor clam, cauliflower, sauce aromatic

Te Mana Lamb, smoked eel

pesto croquette, watercress, chutney, poivrade jus

Clementine

mandarin, yoghurt

\$1,980 per person

Sommelier's selection

Eight wines \$1,100

Menu Découverte

Kristal caviar

Polmard beef tartare, Guinness toast

Kamchatka crab

Arctic char, ikura, sorbet, dashi cream

Normandy oyster, blacklip abalone

caviar, wakame, salsify, lemon verbena

Brittany scallop à la plancha

razor clam, cauliflower, sauce aromatic

Imperial pigeon au sang

pigeon leg sausage, petit pois, polenta, jus de carcasse

Hazelnut diplomat cream profiterole

Valrhona Jivara milk chocolate ganache

\$1,480 per person

Stockyard Kiwami 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

Baeri Caviar

Acipenser Baeri

8-10 years

50 gm	\$1,280
125 gm	\$2,480
250 gm	\$4,880

Served with blini and condiments

Appetiser

Oscietra caviar

botan shrimp, sea urchin, crustacean jelly

\$880

Kristal caviar

Polmard beef tartare, Guinness toast

\$820

Kamchatka crab

Arctic char, ikura, sorbet, dashi cream

\$680

Champignon velouté

jamón Ibérico, soft boiled egg

\$380

Langoustine

celtuce, poultry crisp, shiso bouillon

\$620

Main

Normandy oyster, blacklip abalone
caviar, wakame, salsify, lemon verbena
\$780

Brittany scallop à la plancha
razor clam, cauliflower, sauce aromatic
\$580

French yellow chicken, winter truffle
Hokkaido scallop, poultry jus
\$620

Te Mana lamb
smoked eel, pesto croquette, poivrade jus
\$880

Imperial pigeon au sang
pigeon leg sausage, petit pois, polenta, jus de carcasse
\$680

Stockyard Kiwami wagyu 'Bordelaise'
\$1,280

Cheese & Dessert

Hazelnut diplomat cream profiterole
Valrhona Jivara milk chocolate ganache
\$150

Clementine
mandarin, yoghurt
\$150

Soursop, pear Williams
buttermilk, frozen sakura
\$150

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