

LE PAN
a p i c i u s

Contemporary French Reimagined
Lunch

Menu du Chef

Kristal caviar

ocean trout, avocado, crustacean jelly

Cancalle whelk ravioli

seaweed, fermented black bean

Atlantic miso cod

razor clam, edamame, dashi chive oil

Stockyard Kiwami wagyu

Périgord winter truffle, foie gras de canard, red wine sauce

Soursop, Williams pear

buttermilk, frozen sakura

or

Cheese by Mons Fromager-Affineur

\$980 per person

Wine

Coravin premium selection

Domaine des Comtes Lafon 2013

Meursault, Burgundy, France

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

Château Magdelaine 1995

Saint-Émilion, Bordeaux

\$280 / 75ml \$560 / 150ml

Sommelier's daily selection

Champagne

\$220 / 150 ml

White, red

\$140 / 150 ml

Sake

\$180 / 120 ml

Beverage

Juice by Alain Milliat

\$65

Soft drink

\$60

Appetiser

Baerii caviar

ocean trout tartare, avocado, crustacean jelly

Hokkaido Scallop

ikura, chilled egg royale, shiso vinaigrette

Foie gras de canard

French brioche, passion fruit, wine reduction

Entrée

Shiitake 'gold' soup

prawn tempura, virgin olive oil

Normandy oyster

potato, fragrant grain, sour jus

Cancale whelk ravioli

seaweed, fermented black bean

Main

Atlantic miso cod

razor clam, edamame, dashi chive oil

French yellow chicken

truffle risotto, pumpkin, poultry jus

USDA short rib

coffee glaze, onion, eggplant, Dauphinoise potato

Duroc pork collar

black garlic, carrot, smoked eel jus

Stockyard Kiwami wagyu

Périgord winter truffle, sautéed foie gras

\$480 supplement

Cheese & Dessert

Soursop, Williams pear
buttermilk, frozen sakura

Warm Valrhona chocolate
Tahitian vanilla

Melon, cactus flower
kumquat, yoghurt sorbet

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

Kristal caviar

Polmard beef tartare, Guinness sourdough

Red king crab

Atlantic arctic char, ikura, dashi dill cream

Nordic langoustine

celtuce, poultry crisp, shiso bouillon

Blacklip abalone

caviar, oyster, sea urchin emulsion, pearl grain

Sanriku scallop

razor clam, cauliflower, shallot chip, aromatic spuma

Foie gras pigeon Pithiviers

Périgord winter truffle, chorizo, celeriac purée, PX vinegar

Te Mana Lamb

watercress, artichoke, pesto, grelot onion, smoked eel

Clementine, mandarin

yoghurt, yuzu sake, coriander

\$1,980 per person

Sommelier's selection

Eight wines \$1,100

Menu Découverte

Kristal caviar

Polmard beef tartare, Guinness sourdough

Red king crab

Atlantic arctic char, ikura, dashi dill cream

Blacklip abalone

caviar, oyster, sea urchin emulsion, pearl grain

Sanriku scallop

razor clam, cauliflower, shallot chip, aromatic spuma

Imperial pigeon au sang

edamame, artichoke, polenta, jus de carcasse

Hazelnut diplomat cream profiterole

Valrhona Jivara milk chocolate ganache

\$1,480 per person

Stockyard Kiwami wagyu

Supplement \$480

Sommelier's selection

Six wines \$900

Caviar

Oscietra Gold Caviar

Acipenser gueldenstaedtii

12 years

50 gm	\$1,980
100 gm	\$3,680
250 gm	\$8,880

Kristal Caviar

Acipenser schrenckii and Huso dauricus

12 years

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

Baerii Caviar

Acipenser Baerii

8-10 years

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

Served with blini and condiments

Appetiser

Oscietra gold caviar, botan shrimp

sea urchin, crustacean jelly

\$880

Kristal caviar

Polmard beef tartare, Guinness sourdough

\$780

Baerii caviar, Arctic char

red king crab, dashi dill cream

\$780

Shiitake 'gold' soup

prawn tempura, virgin olive oil

\$380

Langoustine

celtuce, poultry crisp, shiso bouillon

\$620

Main

Sanriku scallop

razor clam, cauliflower, aromatic sauce

\$580

French yellow chicken

truffle risotto, pumpkin, poultry jus

\$620

Te Mana lamb

watercress, artichoke, pesto, smoked eel

\$880

Imperial pigeon au sang

edamame, artichoke, polenta, jus de carcasse

\$680

Stockyard Kiwami wagyu

Périgord winter truffle, foie gras de canard

\$1,280

Cheese & Dessert

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

Clementine, mandarin
yoghurt, yuzu, sake, coriander
\$150

Soursop, Williams pear
buttermilk, 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