

LE PAN  
a p i c i u s

*Contemporary French Reimagined*  
*Lunch*

# *Menu du Chef*

## **Kristal caviar**

*ocean trout, avocado, crustacean jelly*

## **Cancale 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