

LE PAN
a p i c i u s

Contemporary French Reimagined
Lunch

Menu du Chef

Kristal caviar

ocean trout, avocado, crustacean jelly

Foie gras royale

vegetable, black truffle bouillon

Miso cod

horseradish, crayfish, katsuobushi

Stockyard Kiwami wagyu

asparagus, red wine sauce

Oriental panna cotta

salted coconut

or

Cheese by Mons Fromager-Affineur

\$980 per person

THE HEDONISTS' LUNCH

Saturday, noon to 3.30pm

Baerii caviar

ocean trout tartare, avocado, crustacean jelly

Pea soup

prawn, spinach, lemon compote

Crab croquette

pineapple salad, sauce aromatic

Miso cod

horseradish, crayfish, katsuobushi

Lamb rack

eggplant caviar, pepper chutney, natural jus

Cheese by Mons Fromager-Affineur

Oriental panna cotta

salted coconut

Free-flow Champagne

Bruno et Christiane Olivier Brut N.V.

\$980 per person

Appetiser

Baerii caviar

ocean trout tartare, avocado, crustacean jelly

Oscietra Gold Caviar

8 gm \$198 supplement

Foie gras royale

vegetable, black truffle bouillon

Botan shrimp

tomato, melon, Asian gazpacho

Entrée

Pea soup

prawn, spinach, lemon compote

Crab croquette

pineapple salad, aromatic sauce

Lobster 'piperade' risotto

sakura ebi, soft boiled egg

Main

Miso cod

horseradish, bok choy, crayfish, katsuobushi

French yellow chicken

parmesan, asparagus, soubise sauce

Beef short rib

onion crumble, baby beetroot, smoked eel jus

Lamb rack

eggplant caviar, pepper chutney, natural jus

Stockyard Kiwami wagyu

sautéed foie gras, asparagus, red wine sauce

\$480 supplement

Cheese & Dessert

Guanaja chocolate ganache

framboise, hibiscus

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

All prices are in Hong Kong dollars and subject to a 10% service charge

Menu is subject to change without notice

LE PAN
a p i c i u s

*Contemporary French Reimagined
Dinner*

Menu Dégustation

Kristal caviar

botan shrimp, sea urchin, crustacean jelly

Oscietra gold caviar

toro, egg royale, gazpacho

Langoustine

celtuce, poultry crisp, shiso bouillon

Blacklip abalone

oyster, koshihikari rice, pumpkin emulsion

Kiwami wagyu

truffle, crayfish, asparagus, XO, smoked eel jus

Hazelnut diplomat cream profiterole

Valrhona Jivara milk chocolate ganache

\$1,480 per person

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	\$1,580
100 gm	\$2,980
250 gm	\$7,080

Served with blini and condiments

Appetiser

Kristal caviar, botan shrimp

sea urchin, crustacean jelly

\$880

Oscietra gold caviar

toro loin, egg royale, gazpacho

\$880

Pea soup

prawn, spinach, lemon compote

\$380

Main

Langoustine

celtuce, poultry crisp, shiso bouillon

\$780

French yellow chicken

truffle potato, asparagus, poultry jus

\$620

Blacklip abalone

Normandy oyster, koshihikari rice, uni emulsion

\$680

Pure South lamb rack

eggplant, chutney, Marsala wine sauce

\$580

Stockyard Kiwami wagyu

Périgord winter truffle, foie gras de canard

\$1,280

Cheese & Dessert

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

Guanaja chocolate ganache
framboise, hibiscus
\$150

Oriental panna cotta
salted coconut, gula melak
\$180

Cheese by Mons Fromager-Affineur
Five selections
\$228