

LE PAN  
a p i c i u s

*Contemporary French Reimagined*  
*Lunch*

# *Menu du Chef*

## **Kristal caviar**

*ocean trout, avocado, crustacean jelly*

## **Miso cod**

*horseradish, crayfish, katsuobushi*

## **Tiger prawn koshihikari 'piperade'**

*soft boiled egg*

## **Stockyard Kiwami wagyu**

*sautéed foie gras, red wine sauce*

## **Oriental panna cotta**

*salted coconut*

*or*

## **Cheese by Mons Fromager-Affineur**

\$980 per person

# THE HEDONISTS' LUNCH

Saturday, noon to 3.30 p.m.

## **Baerii caviar**

*ocean trout tartare, avocado, crustacean jelly*

## **Crab croquette**

*pineapple salad, sauce aromatic*

## **Miso cod**

*horseradish, crayfish, katsuobushi*

## **Tiger prawn koshihikari 'piperade'**

*soft boiled egg*

## **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*

Imperial Beluga caviar

6 gm \$198 supplement

### **Smoked eel**

*asparagus, lemon, seaweed, dashi cream*

### **Botan shrimp**

*tomato, melon, cucumber, Asian gazpacho*

## *Entrée*

### **Shellfish bouillon**

*smoked chipotle, garlic crouton*

### **Crab croquette**

*pineapple salad, sauce aromatic*

### **Tiger prawn koshihikari 'piperade'**

*soft boiled egg*

## *Main*

### **Miso cod**

*horseradish, crayfish, katsuobushi*

### **French yellow chicken**

*scallop, truffle, foie gras emulsion*

### **Beef short rib**

*onion, beetroot, Madagascar peppers jus*

### **Lamb rack**

*eggplant caviar, pepper chutney, natural jus*

### **Stockyard Kiwami wagyu**

*sautéed foie gras, 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  
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*Contemporary French Reimagined  
Dinner*

# *Menu Dégustation*

## **Asian ceviche**

*oyster, crab, avocado*

## **Kristal caviar**

*toro, royale, gazpacho*

## **Nordic langoustine**

*poultry, lemon, shiso bouillon*

## **Brittany turbot**

*asparagus, smoked eel, condiments*

## **Blue lobster**

*short rib, Savoy cabbage, verbena crème, sauce aromatic*

## **Sanriku scallop**

*Ibérico salsify rice, fragrant spuma*

## **Te Mana lamb**

*black bean jus, vegetable garnish*

## **Coconut, passion fruit, pineapple**

\$1,980 per person

Sommelier's selection

Eight wines \$1,100

## *Menu Découverte*

### **Asian ceviche**

*oyster, crab, avocado*

### **Kristal caviar**

*toro, royale, gazpacho*

### **Blue lobster**

*short rib, Savoy cabbage, verbena crème, sauce aromatic*

### **Sanriku scallop**

*Ibérico salsify rice, fragrant spuma*

### **Imperial pigeon**

*vegetable garnish, jus de carcasse*

### **Hazelnut diplomat cream profiterole**

*Valrhona Jivara milk chocolate ganache*

\$1,480 per person

Sommelier's selection

Six wines \$900

Stockyard Kiwami wagyu

\$480 supplement

# *Caviar*

## **Oscietra Gold**

*Acipenser gueldenstaedtii*

12 years

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

## **Kristal**

*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

### **Shellfish broth**

*smoked chipotle pepper, garlic crouton*

\$380

### **Langoustine**

*poultry, lemon, shiso bouillon*

\$720

## *Main*

### **Brittany turbot**

*asparagus, smoked eel, condiments*

\$680

### **Blue lobster**

*Savoy cabbage, verbena crème, sauce aromatic*

\$1,080

### **French yellow chicken, Sanriku scallop**

*truffle, foie gras emulsion*

\$520

### **Te Mana lamb**

*black bean jus, vegetable garnish*

\$780

### **Imperial pigeon**

*vegetable garnish, 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

### **Oriental panna cotta**

*salted coconut, gula Melaka*

\$150

### **Cheese by Mons Fromager-Affineur**

*Five selections*

\$228

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