

LE PAN
a p i c i u s

*Contemporary French Reimagined
Lunch*

Menu du Chef

Kristal caviar

ocean trout, avocado, crustacean jelly

Amadai

wasabi pureé, crayfish, katsuobushi

Green asparagus, foie gras

morel, parmesan, poultry jus

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

Wagyu bresaola

smoked eel, verjus vinaigrette

Crab croquette

pineapple salad sauce aromatic

Lobster 'piperade' risotto

sakura ebi

Te Mana lamb loin

eggplant caviar, pepper chutney, natural jus

Cheese by Mons Fromager-Affineur

Oriental panna cotta

salted coconut

Free-flow Champagne

M. Hostomme Blanc de Blancs Grand Cru Brut N.V.

\$980 per person

Appetiser

Baerii caviar

ocean trout tartare, avocado, crustacean jelly

Oscietra Gold caviar

6 gm \$198 supplement

Wagyu bresaola

smoked eel, verjus vinaigrette

Botan shrimp

tomato, melon, cucumber, Asian gazpacho

Entrée

Shiitake gold soup

prawn tempura, virgin olive oil

Crab croquette

pineapple slaw, espuma 'laksa'

Green asparagus, foie gras

morel, parmesan, poultry jus

Main

Amadai

wasabi pureé, crayfish, katsuobushi

Lobster and turbot 'piperade' risotto

sakura ebi

French yellow chicken

scallop, truffle, foie gras emulsion

Beef short rib

fragrant onion, beetroot, black pepper 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
a p i c i u s

*Contemporary French Reimagined
Dinner*

Menu Dégustation

Asian ceviche

oyster, crab, avocado

Kristal caviar

toro, royale, gazpacho

Nordic langoustine

poultry, lemon, shiso oil, tomato bouillon

Brittany turbot

asparagus, smoked eel, condiments

Blue lobster

short rib, Savoy cabbage, verbena crème, sauce aromatic

Sanriku scallop

charred squid rice, katsuobushi

Te Mana lamb

vegetable garnish, black bean jus

Coconut, passion fruit, pineapple

\$1,980 per person

Sommelier's selection

Eight wines \$1,100

Menu Découverte

Asian ceviche

oyster, crab, avocado

Brittany turbot

asparagus, smoked eel, condiments

Blue lobster

short rib, Savoy cabbage, verbena crème, sauce aromatic

Sanriku scallop

charred squid rice, katsuobushi

Imperial pigeon au sang

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

Nordic langoustine

poultry, lemon, shiso oil, tomato bouillon

\$720

Main

Brittany turbot

asparagus, smoked eel, condiments

\$680

Blue lobster

short rib, Savoy cabbage, verbena crème, sauce aromatic

\$1,080

French yellow chicken, Sanriku scallop

truffle, foie gras emulsion

\$520

Te Mana lamb

vegetable garnish, black bean jus

\$780

Imperial pigeon au sang

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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