

LE PAN  
a p i c i u s

*Contemporary French Reimagined*  
*Lunch*

## *Menu du Chef*

### **Kaviari Kristal caviar**

*ocean trout tartare, crustacean jelly*

### **Sea urchin**

*suzuki, egg royale, shiso oil*

### **Charred octopus**

*perlas potato, chorizo sauce*

### **Stockyard Kiwami wagyu**

*red wine sauce*

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

*or*

### **Valrhona chocolate 66%**

*coffee, cardamom*

\$980 per person

# THE HEDONISTS' LUNCH

Saturday, noon to 3.30 p.m.

## **Kaviari Baeri caviar**

*ocean trout tartare, crustacean jelly*

## **Fine de Claire oyster**

*shiso miso, dashi jalapeño, ginger shoyu*

## **Duck foie gras**

*coco de Paimpol, Solliès fig, verjus*

## **Lobster ravioli**

*sakura ebi, Chinese broccoli*

## **Duroc pork collar**

*XO eggplant, garlic purée, sherry jus*

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

## **Orange blossom**

*summer fruit, almond*

Free-flow Champagne

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

\$980 per person

## *Appetiser*

### **Kaviari Baeri caviar**

*ocean trout tartare, crustacean jelly  
supplement \$148*

### **Fine de Claire oyster**

*shiso miso, dashi jalapeño, ginger shoyu*

### **Botan shrimp**

*pickled radish, avocado, toro oil*

### **Duck foie gras**

*coco de Paimpol, Solliès fig, verjus  
Kaviari Kristal caviar  
6gm supplement \$188*

## *Entrée*

### **Onion bisque**

*stewed beef cheek, sourdough*

### **Lobster ravioli**

*sakura ebi, Chinese broccoli*

### **Charred octopus**

*perlas potato, chorizo sauce, pesto*

## *Main*

### **Patagonian toothfish**

*Thai crab bouillon*

### **Free range chicken**

*carrot preparation, black pepper*

### **Duroc pork collar**

*XO eggplant, garlic purée, sherry jus*

### **Irish lamb rib**

*wasabi, wagyu coppa, anchovy*

### **Stockyard Kiwami wagyu**

supplement \$220

## *Cheese & Dessert*

### **Valrhona chocolate 66%**

*coffee, cardamom*

### **Orange blossom**

*summer fruit, almond*

### **Virgin olive oil tart**

*lime caviar, micro coriander*

## **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*

## **Gillardeau oyster**

*Hong Kong ceviche*

## **Kristal caviar**

*hamachi, ponzu, gazpacho*

## **Aka amadai**

*Asian bouillon, Savoy cabbage*

## **Langoustine ravioli**

*fermented black bean*

## **Blue lobster**

*quinoa, potato purée, aromatic sauce*

## **Winter truffle**

*chicken ballotine, duck foie gras*

## **Te Mana lamb**

*lemon purée, minted lamb jus*

## **Rhubarb**

*fromage blanc, shiso oil*

\$1,980 per person

Sommelier's selection

Eight wines \$1,100



## *Menu Découverte*

### **Gillardeau oyster**

*Hong Kong ceviche*

### **Hamachi**

*tomato, ponzu, gazpacho*

### **Aka amadai**

*Asian bouillon, Savoy cabbage*

### **Blue lobster**

*quinoa, potato purée, aromatic sauce*

### **Racan pigeon**

*miso eggplant, pumpkin, jus de carcasse*

### **Paris-Brest**

*smoked almond, toasted grain*

Stockyard Kiwami wagyu

\$480 supplement

\$1,480 per person

Sommelier's selection

Six wines \$900

# *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**

*hamachi, ponzu, gazpacho*

\$880

### **Oscietra Gold caviar**

*ocean trout ballotine, shiso bouillon*

\$880

### **Gillardeau oyster**

*Freshly shucked, six per serving*

\$580

### **Winter truffle**

*sautéed foie gras, champignon*

\$480

### **Shiitake 'gold' soup**

*obsiblue prawn, virgin olive oil*

\$380

## *Main*

### **Aka amadai**

*Asian bouillon, Savoy cabbage*

\$680

### **Blue lobster**

*seasonal vegetable, aromatic sauce*

\$980

### **Te Mana lamb**

*lemon purée, minted lamb jus*

\$780

### **Racan pigeon**

*miso eggplant, pumpkin, jus de carcasse*

\$680

### **Stockyard Kiwami wagyu**

*sautéed foie gras, red wine sauce*

\$1,180

## *Cheese & Dessert*

### **Rhubarb**

*fromage blanc, shiso oil*

\$150

### **Paris-Brest**

*smoked almond, toasted grain*

\$280

### **Oriental panna cotta**

*salted coconut, gula Melaka*

\$150

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

*Five selections*

\$228

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