

LE PAN
a p i c i u s

Contemporary French Reimagined
Lunch

Menu du Chef

Kristal caviar

ocean trout ballotine, citrus salad, shiso oil

Winter truffle

sautéed foie gras, soft parmesan, poultry jus

Blue lobster

fragrant quinoa, aromatic sauce

Kiwami wagyu

baby onion, 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.

Ocean trout ballotine

citrus salad, shiso oil

Kaviari "Kristal" caviar

6 gm \$188 supplement

Wagyu beef coppa

heirloom tomato, fig, verjus

Mushroom velouté

soft boiled egg, Ibérico ham

Miso pork belly

saffron risotto, maitake

Australian winter truffle

4 gm \$180 supplement

Ta Mana lamb

polenta, chutney, petit pois, natural jus

Cheese by Mons Fromager-Affineur

Wild berry

chamomile, balsamic thyme

Free-flow Champagne

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

\$980 per person

Appetiser

Ocean trout ballotine

citrus salad, shiso oil

Kaviari "Kristal" caviar

6 gm \$188 supplement

Botan shrimp

melon, ponzu, Asian ceviche

Wagyu beef coppa

heirloom tomato, fig, verjus

Entrée

Shiitake gold soup

obsiblue prawn, virgin olive oil

Pacific crab croquette

pineapple slaw, 'laksa' espuma

Foie gras de canard

parsnip, soft parmesan, poultry jus

Australian winter truffle

4 gm \$180 supplement

Main

Amadai

crayfish, wasabi potato, katsuobushi

Miso pork belly

saffron risotto, maitake

Australian winter truffle

4 gm \$180 supplement

French yellow chicken

gnocchi carbonara, pumpkin purée

Te Mana lamb

polenta, chutney, petit pois, natural jus

Kiwami wagyu

winter truffle, baby onion, red wine sauce

\$200 supplement

Cheese & Dessert

Warm Valrhona chocolate

Tahitian vanilla

Oriental panna cotta

salted coconut

Wild berry

chamomile, balsamic thyme

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

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

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

Menu is subject to change without notice