

LE PAN
a p i c i u s

Contemporary French Reimagined
Lunch

Menu du Chef

Monday to Friday

Sturia Baeri caviar, Aquitaine

Polmard beef tartare, yellow wine

Kaviari Oscietra caviar, Paris

Petuna ocean trout, crustacean jelly

Petrossian Daurenki caviar, Paris

russet potato, wasabi, Mizkan jelly

Stockyard Kiwami wagyu

sauce Rossini

Valrhona 70% dark chocolate

coffee, cardamom

or

Cheese by Maître Affineur Bernard Antony

\$880 per person

THE HEDONISTS' LUNCH

Saturday, noon to 3.30 p.m.

Kaviari Oscietra caviar

Petuna ocean trout, crustacean jelly

Onion bisque

beef cheek, button mushroom

Prawn ravioli

sakura ebi, sake beurre blanc

Patagonian toothfish

dukkah, pumpkin, katsuobushi

Duroc pork collar

polenta, red cabbage, mustard jus

Valrhona 70% dark chocolate

coffee, cardamom

or

Cheese by Maître Affineur Bernard Antony

Free-flow Champagne

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

\$980 per person

Appetiser

Sturia Baeri caviar, Aquitaine

Polmard beef tartare

Kaviari Oscietra caviar, Paris

Petuna ocean trout, crustacean jelly

Petrossian Daurenki caviar, Paris

russet potato, wasabi, Mizkan jelly

Entrée

Onion bisque

beef cheek, button mushroom

Prawn ravioli

sakura ebi, sake beurre blanc

Main

Patagonian toothfish

dukkah, pumpkin, katsuobushi

Picalou yellow chicken

truffle, salsify, Madeira

Duroc pork collar

polenta, red cabbage, mustard jus

Beef short rib

fragrant quinoa, lentille du Puy

Stockyard Kiwami wagyu

supplement \$380

Cheese & Dessert

Valrhona 70% dark chocolate

coffee, cardamom

Orange blossom

summer fruit, almond

Virgin olive oil tart

lime caviar, micro coriander

Cheese by Maître Affineur Bernard Antony

Two courses \$398 per person

appetiser or entrée or main • dessert • coffee or tea

Three courses \$468 per person

appetiser or entrée • main • dessert • coffee or tea

Four courses \$498 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

LUNCH IN THE LOUNGE

Soup of the day

garlic bread

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USDA prime beef cheek

brussels sprout, potato purée

Patagonian toothfish “chermoula”

bean cassoulet

Jumbo crabmeat spaghetti aglio e olio

Canadian rack of pork

black pepper jus

supplement \$88

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Crème Brûlée

\$128 per person

Coffee or tea

\$28

Lounge wine (white or red)

\$60 / 125 ml

Orange juice

\$18

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LE PAN
a p i c i u s

*Contemporary French Reimagined
Dinner*

Menu Dégustation

Sturia Baeri caviar

russet potato, haddock, yellow wine

Petrossian Daurenki caviar

hamachi, oyster, green chilli

Glacier 51 toothfish

'choy suey', ginger jus

Ezo abalone

black pepper, Chinese olive vegetable

Botan ebi ravioli

douchi, pickled fennel

Kaviari Oscietra caviar

Prime short rib, XO sauce, smoked eel jus

Racan pigeon 'Sichuan'

Ginkgo nut, lemon purée

Pineapple, coconut, lemongrass

timut pepper

\$1,980 per person

Sommelier's selection

Eight wines \$1,100

Seafood Loves Sake

Four sakes \$200

Menu Découverte

Sturia Baeri caviar

russet potato, haddock, yellow wine

Petrossian Daurenki caviar

hamachi, oyster, green chilli

Botan ebi ravioli

douchi, pickled fennel

Ezo abalone

black pepper, Chinese olive vegetable

Te Mana lamb 'satay'

mustard seed, carrot, tamarind lamb jus

Valrhona 46% milk chocolate

lapsang souchong, Scotch whisky

\$1,480 per person

Sommelier's selection

Six wines \$900

Menu du Chef

Petrossian Daurenki caviar

hamachi, oyster, green chilli

Ezo abalone

black pepper, Chinese olive vegetable

Te Mana lamb 'satay'

mustard seed, carrot, tamarind lamb jus

Valrhona 70% dark chocolate

coffee, cardamom

or

Cheese by Fromagerie Antony

\$980 per person

Available for order before 7:30 p.m. only

Caviar

*Only roe of the highest quality is given the name Malossol.
It means 'little salt' in Russian.*

*In the sturgeon world, Malossol caviar is supreme –
the finest from the sea, the pinnacle of pleasure on land.*

Kristal caviar

Acipenser schrenckii and Huso dauricus

12 year

50 gm \$1,580

Served with blini and condiments

Appetiser

Kristal caviar

hamachi, ponzu, gazpacho

\$680

Oscietra caviar

uni, egg royale, shiso oil

\$480

Baeri caviar

hamachi tartare, crustacean jelly

\$520

Hokkaido botan shrimp

radish, avocado, toro vinaigrette

\$420

Shiitake 'gold' soup

obsiblue prawn, virgin olive oil

\$250

Main

Kinmedai

Asian bouillon, Savoy cabbage

\$680

Ezo abalone

white truffle risotto, smoked eel

\$880

Te Mana lamb

Madeira sauce

\$680

Racan pigeon

XO eggplant, jus de carcasse

\$620

Kagoshima wagyu

winter vegetable, red wine sauce

\$1,080

Cheese & Dessert

Rhubarb

fromage blanc, shiso oil

\$220

Valrhona 70% dark chocolate

coffee, cardamom

\$190

Pink lady apple

lemon thyme, caramel

\$220

Cheese by Fromagerie Antony

Five selections

\$228

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