

LE PAN
a p i c i u s

Contemporary French Reimagined
Lunch

Menu du Chef

Monday to Friday, noon to 2:30 p.m.

Gillardeau oyster

jalapeño, ginger vinaigrette

Oscietra caviar

Murasaki uni, Alexandre Polmard beef tartare

Langoustine

edamame, beurre blanc, emulsion

Rack of U.S. pork

sautéed foie gras, Rossini sauce

or

Stockyard Kiwami wagyu

Rossini sauce

supplement \$480

Valrhona 70% dark chocolate

coffee, cardamom

or

Cheese by Maître Affineur Bernard Antony

\$980 per person

RSRV HEDONISTS' LUNCH

Saturday, noon to 2:30 p.m.

Gillardeau oyster

sujiko shiso bouillon, ginger soy vinaigrette
2 pieces / each additional oyster supplement \$50

or

Sturia Baeri caviar, Aquitaine

Alexandre Polmard beef tartare
supplement \$380

French onion soup

Madeira, crouton, Gruyère

Mediterranean farmed fish

pollock roe, hipsi cabbage

Dungeness chilli crab croquette

Roasted yellow chicken thigh

champignon risotto, poultry jus
add Australian winter truffle 6 gm supplement \$380

or

Australian winter truffle

fresh semolina pasta, carbonara
supplement \$380

or

Stockyard Kiwami wagyu

Rossini sauce
supplement \$480

Cheese by Maître Affineur Bernard Antony

Served with free-flow Champagne
Maison Mumm RSRV Cuvée 4.5 Grand Cru Brut N.V.

\$980 per person

Appetiser

Oscietra caviar

Alexandre Polmard beef tartare

Gillardeau oyster

jalapeño, ginger soy dressing

Gillardeau oyster

mignonette vinaigrette

supplement \$298 for 3 / \$580 for 6

Entrée

Dungeness crab croquette

chilli crab croquette, pineapple slaw

XO Martini

fried oyster, siphon potato

Main

Mediterranean farmed fish

pollock roe, hipsi cabbage

Australian winter truffle

fresh semolina pasta, carbonara

supplement \$380

Free range chicken thigh

champignon risotto, poultry jus

add Australian winter truffle 6 gm supplement \$280

Rack of U.S. pork

parsnip, rosemary potato, black pepper sauce

Stockyard Kiwami wagyu

Rossini sauce

supplement \$480

Cheese & Dessert

Valrhona 70% dark chocolate

coffee, cardamom

Strawberry tart

mozzarella ice cream

Caramel pear flan

ginger essence

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

LE PAN

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LUNCH IN THE LOUNGE

Monday to Friday, except Public Holidays

A Taste of Singapore

White pepper pork broth

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Prawn noodle soup

egg, pork lard, morning glory

Chicken laksa

fish ball, coconut milk

Beef cheek curry

potato, fragrant rice

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Dessert of the day

\$128 per person

Daily special

120 day grain fed Australian beef sirloin

rosemary potato, button mushroom, black pepper sauce

supplement \$148

Grilled rack of U.S. pork

roasted tomato, garlic purée, sherry vinegar jus

supplement \$88

LE PAN

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LUNCH IN THE LOUNGE

Monday to Friday, except Public Holidays

Side

Potato mousseline

Tomato and Parma ham salad

Roasted button mushroom

\$36 per dish

Beverage

Coffee / tea
\$28

Orange juice
\$18

Lounge wine (white / red)
\$60 / 125 ml

Lounge wine (sparkling)
\$50 / 125 ml

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LE PAN
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*Contemporary French Reimagined
Dinner*

Menu Dégustation

Petrossian Daurenki caviar, Paris

Murasaki uni, Dungeness crab, crustacean jelly

Ehime hamachi

oyster, radish, avocado, green chili

Hokkaido botan ebi 'sui kow'

fermented black bean beurre blanc

Langoustine chawanmushi

hips cabbage, aromatic sauce

Imperial pigeon au sang 'Sichuan'

ham hock, brick pastry, jus de carcasse

or

Westholme wagyu

Rossini sauce

supplement \$480

Valrhona Bahibe 46% milk chocolate

lapsang souchong, Scotch whisky

\$1,480 per person

Sommelier's selection

Six wines \$900

Menu du Chef

Petrossian Daurenki caviar, Paris

Murasaki uni, Dungeness crab, crustacean jelly

Hokkaido botan ebi 'sui kow'

fermented black bean beurre blanc

Red grouper fillet

hipsi cabbage, shrimp curry emulsion

or

Rack of U.S pork

sautéed foie gras, rosemary potato, Madeira wine sauce

or

Westholme wagyu

Rossini sauce

supplement \$480

Pineapple, coconut, lemongrass

'poivre timut'

or

Cheese by Maître Fromager Bernard Antony

\$980 per person

Sommelier's selection

Four wines \$600

RSRV DINNER

Petrossian Daurenki caviar, Paris

Murasaki uni, Dungeness crab, crustacean jelly
R.S.R.V CUVÉE 4.5 N.V

Ehime hamachi

oyster, radish, avocado, green chilli
R.S.R.V BLANC DE BLANCS 2012

Hokkaido botan ebi 'sui kow'

fermented black bean beurre blanc

Langoustine chawanmushi

hips cabbage, aromatic sauce
R.S.R.V BLANC DE NOIRS 2009

Imperial pigeon au sang 'Sichuan'

ham hock, brick pastry, jus de carcasse
R.S.R.V CUVÉE LALOU 2006

or

Westholme wagyu

sauce Rossini
supplement \$480

Valrhona Bahibe 46% milk chocolate

lapsang souchong, Scotch whisky

\$1,480 per person

R.S.R.V Champagne pairing
\$900

Appetiser

Oscietra caviar

Polmard beef tartare, murasaki uni, 'Xiang Zao Lu' jelly

\$380

Ehime hamachi

oyster, radish, avocado, green chill

\$380

Gillardeau oyster

mignonette vinaigrette, cocktail sauce

\$298 for 3

\$580 for 6

Sautéed duck foie gras

lentils du Puy, green apple, sherry vinegar jus

\$360

Hokkaido botan ebi 'sui kow'

fermented black bean beurre blanc

\$250

Main

Red grouper fillet

hipsi cabbage, shrimp curry emulsion

\$380

Lobster aglio e olio

fresh semolina pasta

\$380

Free range chicken thigh

champignon risotto, Madeira wine sauce

\$320

Rack of U.S. pork

sautéed foie gras, rosemary potato, Madeira wine sauce

\$380

Imperial pigeon au sang 'Sichuan'

ham hock, brick pastry, jus de carcasse

\$460

Westholme wagyu tenderloin

Rossini sauce

\$880

Cheese & Dessert

Valrhona 70% dark chocolate

coffee, cardamom

\$210

Valrhona Bahibe 46% milk chocolate

lapsang souchong, Scotch whisky

\$220

Pineapple, coconut, lemongrass

'poivre timut'

\$220

Cheese by Maître Affineur Bernard Antony

five selections

\$210

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