

LE PAN
a p i c i u s

*Contemporary French Reimagined
Dinner*

*In a tasting menu that harnesses modern dining and the dynamism of Asia,
we tease with caviar and toro;
tantalise with uncommon seafood;
climax in a French bird bathed in African spices;
and close with the chef's tribute to the Orient.*

Settle back for an evening of unimagined gastronomic pleasures.

Menu Dégustation

Imperial Oscietra caviar

toro tartare, yuzu kosho, jalapeño

Bafun uni martini

ikura, katsuobushi, green apple

Carabineros prawn 'sui kow'

fermented black bean, kohlrabi, beurre blanc

Pollock maw in dashi, winter truffle

sucrine, Arborio rice, olive vegetable, oyster

Imperial pigeon, Madagascar pepper

delicatessen potato, miso, black garlic, jus de carcasse

or

Westholme wagyu

red wine sauce

supplement \$480

The Orient

Valrhona Opalys 33% white chocolate

\$1,580 per person

Sommelier's selection

Six wines \$900

Appetiser

Imperial Oscietra caviar

toro tartare, yuzu kosho, jalapeño

\$580

Baerii caviar

Dungeness crab, Madras curry

\$380

Entrée

Truffle ox cheek gratin

\$320

Champignon velouté

parsley cream

\$220

Main

Black cod

cabbage, tomato flake, chlorophyll

\$580

Carabineros prawn pasta

Cognac tomato sauce

\$980

Imperial pigeon, Madagascar pepper

delicatessen potato, miso, black garlic, jus de carcasse

\$580

Pollock maw in dashi, winter truffle

sucrine, Arborio rice, olive vegetable, oyster

\$980

Westholme wagyu

red wine sauce

\$1,180

Cheese & Dessert

Valrhona 72% dark chocolate
arbequina olive oil, pain d'épice
\$280

Passion fruit
strawberry, lemongrass aspic
\$220

Cheese by Xavier L'esprit du Fromage
five selections
\$250

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

Menu is subject to change without notice