

LE PAN
a p i c i u s

*Contemporary French Reimagined
Lunch*

Appetiser

Baerii caviar

Dungeness crab, Madras curry

Oscietra caviar

ocean trout tartare, dashi cream

Entrée

Champignon velouté

parsley cream

Truffle ox cheek gratin

Main

Black cod

cabbage, tomato flake, chlorophyll

Rack of U.S. pork

Madagascar pepper, potato purée

Westholme wagyu

red wine sauce

supplement \$580

Carabineros prawn pasta

supplement \$680

Cheese & Dessert

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

Passion fruit
strawberry, lemongrass aspic

Cheese by Xavier L'esprit du Fromage

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

RSRV HEDONISTS' LUNCH

Saturday, noon to 2:30 p.m.

Baerii caviar, Sichuan

Petuna ocean trout, asparagus, dashi cream

Truffle crab au gratin

Shrimp XO

spaghetti with brandy tomato sauce

Charred rack of U.S pork

Madagascar black pepper, potato mousseline

or

Westholme wagyu beef

red wine sauce

supplement \$580

or

Carabineros prawn pasta

Cognac tomato sauce

supplement \$680

Passion fruit

strawberry, lemongrass

or

Cheese by Xavier L'esprit du Fromage

\$580 per person

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

\$1,080 per person

A collection of LE PAN's signature dishes prepared for the entire table
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