

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 sea urchin;
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

Royal Oscietra caviar, Bafun uni

ikura, katsuobushi, green apple

Carabineros prawn 'sui kow'

fermented black bean, kohlrabi, beurre blanc

Red emperor snapper

Jinhua ham, Kamchatka crab, superior bouillon

Pollock maw, winter truffle

Gillardeau oyster, celtuce, potato, dashi

Imperial pigeon, Madagascar black pepper

miso spinach, black garlic, jus de carcasse

or

Westholme wagyu

red wine sauce

supplement \$480

The Orient

Valrhona Opalys 33% white chocolate

or

Cheese by Xavier L'esprit du Fromage

\$1,580 per person

Sommelier's selection

Six wines \$900

Appetiser

Imperial Oscietra caviar

Petuna ocean trout, citrus coulis

\$420

Hokkaido scallop

Asian ceviche, pineapple tomato

\$380

Entrée

Pumpkin velouté

shrimp, lemon compôte

\$180

Main

Chilean sea bass

coco de Paimpol, smoked capsicum

\$380

Carabineros prawn pasta

XO tomato sauce

\$980

Imperial pigeon 'poivre noir'

miso, black garlic, jus de carcasse

\$680

Westholme wagyu

red wine sauce

\$1,180

Cheese & Dessert

Île flottante

almond, strawberry, mint

\$120

The Orient

Valrhona Opalys 33% white chocolate

\$180

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