

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.

Oscietra caviar

Petuna ocean trout, citrus coulis

Hokkaido scallop

Asian ceviche, pineapple tomato

Carabineros prawn pasta

Cognac tomato sauce

Westholme wagyu

red wine sauce

Île flottante

almond, strawberry, mint

or

Cheese by Xavier L'esprit du Fromage

\$980 per person

Appetiser

Baerii caviar

Petuna ocean trout, citrus coulis

Hokkaido scallop

Asian ceviche, pineapple tomato

Entrée

Pumpkin velouté

shrimp, lemon compôte

Dungeness crab

chawanmushi, emulsion

Main

Ibérico pork cheek
vegetable, Madeira wine

Chilean sea bass
coco de Paimpol, smoked capsicum

Westholme wagyu
red wine sauce
supplement \$580

Carabineros prawn pasta
Cognac tomato sauce
supplement \$680

Cheese & Dessert

Île flottante

almond, strawberry, mint

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

RSRV HEDONISTS' LUNCH

Saturday, noon to 2:30 p.m.

Baerii caviar

heirloom tomato, shiso oil

Ox cheek

truffle, marrow, potato

Garganelli

shrimp, onion, XO

Rack of U.S. pork

polenta, ratatouille, black pepper

or

Westholme wagyu

red wine sauce

supplement \$580

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
All prices are in Hong Kong dollars and subject to a 10% service charge
Menu is subject to change without notice