

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

ginger vinaigrette, cucumber ceviche

Sturia Baeri caviar, Aquitaine

Alexandre Polmard beef tartare

Australian winter truffle

champignon risotto, poultry jus

Stockyard Kiwami wagyu

Rossini sauce

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 (2 pieces)

sujiko shiso bouillon, ginger soy vinaigrette

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

additional 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

additional 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
a p i c i u s

*Contemporary French Reimagined
Dinner*

Menu Dégustation

Abalone 'Xiang Zao Lu'

katsuobushi, shiso bouillon, somen

Sturia Baeri caviar, Aquitaine

Murasaki uni, Dungeness crab, crustacean jelly

Brittany blue lobster

Noirmoutier potato, aromatic sauce

Hokkaido botan ebi 'sui kow'

fermented black bean beurre blanc

Racan pigeon 'Sichuan'

Ibérico pork, green pea, jus de carcasse

or

Stockyard Kiwami wagyu

Rossini sauce

supplement \$480

Pineapple, coconut, lemongrass

'poivre timut'

\$1,480 per person

Sommelier's selection

Six wines \$900

Menu du Chef

Gillardeau oyster

jalapeño, shiso oil, ginger dressing

Hokkaido botan ebi 'sui kow'

fermented black bean beurre blanc

Racan pigeon 'Sichuan'

Ibérico pork, green pea, jus de carcasse

or

Stockyard Kiwami wagyu

Rossini sauce

supplement \$480

Valrhona 46% milk chocolate

lapsang souchong, Scotch whisky

\$980 per person

Sommelier's selection

Four wines \$600

Caviar

*Only roe of the highest quality is given the name Malossol.
It means 'little salt' in Russian.*

*In the sturgeon world, Malossol caviar is supreme –
the finest from the sea, the pinnacle of pleasure on land.*

Kristal caviar

Acipenser schrenckii and Huso dauricus

12 year

50 gm \$1,580

Served with blini and condiments

Appetiser

Abalone 'Xiang Zao Lu'

katsuobushi, shiso bouillon, somen

\$488

Gillardeau oyster

mignonette vinaigrette, lemon wedge

\$298 for 3

\$580 for 6

Sautéed duck foie gras

green apple, champignon, balsamic jus

\$360

Hokkaido botan ebi 'sui kow'

fermented black bean beurre blanc

\$260

Main

Mediterranean farmed fish

pollock roe, hipsi cabbage

\$460

Blue lobster aglio e olio

fresh semolina pasta

\$680

Australian winter truffle

champignon risotto, poultry jus

\$580

Free range chicken thigh

champignon risotto, poultry jus

\$320

Rack of U.S. pork

rosemary potato, black pepper jus

\$380

Racan pigeon 'Sichuan'

Ibérico pork, green pea, jus de carcasse

\$680

Stockyard Kiwami wagyu

Rossini sauce

\$980

- additional Australian winter truffle 6 gm supplement \$280 ■

Cheese & Dessert

Valrhona 70% dark chocolate

coffee, cardamom

\$210

Valrhona 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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