

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 crab,  
invigorate prime fish and meat with Japanese and Korean spices,  
bring Chinese culinary clout to a classic French bird,  
and close with the chef's tribute to the Orient.*

*Settle back for an evening of unimagined gastronomic pleasures.*

# *Menu Dégustation*

**Oscietra caviar, mud crab**  
*melon, Thai cucumber bouillon*

**Leopard grouper**  
*mollusc, miso, aromatic sauce*

**Duroc pork belly**  
*kimchi, potato, beurre blanc*

**Carabineros prawn XO**  
*porridge, piperade, emulsion*

**Alba white truffle**  
*fresh semolina, egg pasta, carbonara*  
supplement \$680  
(extra course)

**Imperial pigeon in master stock**  
*cordyceps, preserved plum jus*

or

**Westholme wagyu**  
*red wine sauce*  
supplement \$680

**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*

**Jamón ibérico, Périgord winter truffle**  
*celtiane potato, parmesan, baby spinach*  
\$480

**Oscietra caviar, aniseed cured trout**  
*radish salad, quail egg, kombucha*  
\$460

## *Entrée*

**French onion soup**  
*fish maw, crouton*  
\$180

## *Main*

### **Patagonian toothfish 'Espelette pepper'**

*mild curry emulsion*

\$380

### **Imperial pigeon in master stock**

*cordyceps, preserved plum jus*

\$680

### **Westholme wagyu cheek**

*Périgord winter truffle, sautéed foie gras*

\$680

### **Westholme wagyu striploin**

*Périgord winter truffle, sautéed foie gras*

\$1,280

### **Carabineros prawn pasta**

*Cognac tomato sauce*

\$880

## *Cheese & Dessert*

### **Île flottante**

*blackberry, vanilla*

\$120

### **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