

Pierre II

DESSERTS

- PIERRE MILLEFEUILLE:** **\$190**
Wild strawberries coated in a red pepper syrup flavoured with saffron.
Pinot Grigio and sherry mousse.
- LA TOUR:** **\$180**
Chocolate cake / praline / orange blossom, ruby of currant jelly.
Pierre Gagnaire's special pear "Belle-Helene".
- HONG KONG SOUFFLEED BISCUIT:** **\$170**
Souffleed biscuit with coconut milk, stewed exotic fruit.
Rice ice-cream flavoured with kumbawa leaves, dragon fruit with kirsch, beer cubes flavoured with ginger.
- CHOCOLATE SOUFLÉ:** **\$190**
Souffleed biscuit flavoured with "araguani" chocolate.
Pistachio parfait.
Water chocolate / grapefruit marmalade with honey / Muscovado lace biscuits.
- APPLE « CLOCHARDE »:** **\$160**
Apple soaked in an orange / red currant / passion fruit juice, then poached, thinly-shredded rhubarb with sugar.
- PIERRE GAGNAIRE'S GRAND DESSERT:** **\$270**

Prices are in Hong Kong dollars and subject to 10% service charge.