

# 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 SOUFFLÉ:** **\$190**

Souffleed biscuit flavoured with "araguani" chocolate.  
Pistachio parfait.  
Water chocolate / grapefruit marmalade with honey / Muscovado lace biscuits.

**PARIS BREST:** **\$170**

Pastry created for the famous cycling race Paris – Brest.  
Cream with praline and hazelnuts caramel.  
Apple crispy/ice-cream.

**PIERRE GAGNAIRE'S GRAND DESSERT:** **\$270**

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