



## Appetizers

### Sea:

590

Line-caught seabass carpaccio and soya beans, artichoke puree with horseradish.

Dill/vodka/lime granita, guava infusion.

Poached langoustines, Dodo bisque.

Clams and razor clams, spring cabbage, baby fennel, enoki mushrooms and seaweed seasoning.

### Foie Gras, Bordeaux regional products:

680

Foie gras terrine with Sauternes wine, seasonal chutney.

Tricandille on toast.

Grenier medocain, black pudding and tangy beetroot.

Braised slice of eggplant with Graves wine.

# Pierre II

## Vegetable:

520

Minted garden peas soup, tangy onion marmalade; slow-simmered baby spinach with grapefruit.

Cauliflower and celeriac in remoulade sauce with turmeric, stuffed lettuce with sun dried tomato.

Stick of celery, leek and rhubarb.

Green and white asparagus, root vegetables seasoned with emulsified olive oil.

## French Cheeses:

580

Roquefort crème brûlée, "Williamine" velvety yogurt soup.

Comté and white chocolate Mikado, sticky grape juice with walnuts.

Smooth camembert, apple ice-cream.

Reblochon served in an onion soup flavoured with Macvin.

Brillat-Savarin, steamed brioche.

Pierre Gagnaire's Vegetarian dishes are available on request

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



## Fish

### Pollack/salt cod/caviar (15g):

Defoliated pollack, cucumber, green cabbage and dill.  
Salt cod cake with pumpkin, Caviar quenelle.

|                     |      |
|---------------------|------|
| Caviar Baeri        | 750  |
| Iranian Wild Beluga | 1480 |

### Sole:

Braised sole "petit bateau" with champagne, spinach/rhubarb/button mushroom.  
Thinly-sliced fillet of sole with apples and walnuts. Warm sea almonds.  
"Gardener" Gillardeau oysters, crispy pancetta ham.

650

### Lobster:

Blue lobster "aiguillettes", cauliflower cream with lobster coral.  
Green tea and almond paste butter.  
Lace Chantilly cream.  
(Basmati rice/black forbidden rice/whipped cream with horseradish/lobster juice)

690



## Meat

### Farm Hen:

650

“Patis” breast of farm hen macerated with fresh herbs and Sauternes wine.  
Roasted and then served on a creamy curry sauce, slow-simmered endives with avocado.  
Macaroni pasta and wild mushrooms casserole.  
Thigh in aspic, thai grapefruit salad with watercress.

### Lamb:

690

Roasted lamb from Aveyron with origano; Marguerite crispy potatoes.  
Shoulder of lamb coated in a tamarind sauce; eggplant flavoured with lamb's sweetbread.  
Preserved portobello mushroom with Brillat Savarin.

# Pienn II

## **Beef:**

690

Poached beef tenderloin « a la ficelle » and grilled goose liver.

Vegetable « Souvarof » with morteau sausage.

Horseradish cream – red currant cubes – tangy raisins.

Wasabi sherbet and cucumber jelly.

## **Pork:**

680

Roasted/grilled Iberico pork loin flavoured with sage.

Pig's/Juda's ears salad.

Clementine syrup and turnip with rice vinegar.

Souffleed potatoes.