



Appetizers

Sea:

590

Abalone/bacon/roasted duck liver; toast with tuna and tender apricot soaked with Mirin.

Plain crab meat, seaweed jelly.

Iced oysters in a fresh ginger juice with button mushrooms.

Bouchot mussels with leek.

Hunting:

680

Thin slices of wild duck coated in bigarade sauce, autumn fruits and vegetables.

Venison and duck liver stew served cold.

Pheasant soup with champagne.

White radish with horseradish/"Beggars" rye bread/crunchy salad.

Pierre II

Langoustines:

690

Steamed langoustines served in a shellfish consomme with crunchy vegetables.

Grilled langoustine laid on a "Terra Sienna" butter.

Carpaccio with grapefruit, veil of fresh coriander.

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

Sole:

620

Roasted sole meunière, deboned and then stuffed with slow-simmered spinach and rhubarb.
Seasonal shellfish served cold in a carrot juice with cumin.

Seabass:

600

Thick seabass steak "St Germain"; cubes of tofu.
"Regent street" egg.
Potato purée like a brandade.

Lobster:

690

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)



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

Milanais-style lamb cutlet, swiss chard with pine nuts.
Roasted medallions of lamb with oregano, braised baby onions and crumbed garlic cloves.
Grilled portobella mushroom, gorgonzola fondue with tomato.
Pierre potatoes.

Pienn II

Beef:

690

Roasted tenderloin coated in hazelnut butter with Sarawak black pepper, grilled cabbage leaf;

Red wine juice.

Braised Alexia potato. (Veal kidney/black olives/eggplant)

Pork:

680

Roasted pork cutlet with sage, black pudding with rum.

Pancetta : Braised shallots and turnip, prune.

Pig's ear salad, lard with white balsamic vinegar.

« Dauphine » potatoes, caramelized almonds.