

Pierre II

4 Course Menu by Pierre Gagnaire 2012

\$898
with wine pairing \$1,488

Stuffed lettuce "Winter flavours", velvety jerusalem artichoke soup and duck liver with hazelnut oil;
Scallops carpaccio with sea salt.

Grilled/poached seabass covered with a parmesan breadcrumb, "Dunky-Piky" condiment.
Radicchio salad.

Venison medallions with juniper/cumin/black pepper, endive and mango marmalade.
Grand Veneur parsnip puree, turnips and baby onions.
Beetroot and tree tomato sherbet.

Pierre Gagnaire's Grand dessert.

Wine Selections:

- 2009 Furmint Dry, Hetszolo Imperial Estate, Tokaji, Hungary
- 2009 VdP du Var, Sainte Fleur, Triennes, Provence, France
- 2009 Châteauneuf du Pape, Haut Pierre, Delas, Rhône Valley, France
- NV Pineau des Charentes, "Ugni blanc", Domaine Guy Lhérault, Charente, France

Menu is available for lunch from Monday to Friday and dinner from Monday to Thursday.

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