



EXPRESS LUNCH

Two Courses \$558 | Three Courses \$658
Additional Course \$98

I

Prat-ar-coum oysters, seaweed and shallot vinegar beetroot tartare

Grey shrimp tartelette, tarama.

4 meat pâté, mustard ice cream, lamb's lettuce salad.

Pumpkin rolled in beef carpaccio, potato cream flavoured with Chardonnay.

Smoked eggplant caviar sprinkled with fresh ginger and Sancho pepper, black olive powder, Fregola and celeriac brunoise.

II

Obsiblué gambas and pink grapefruit, green lentils from Le Puy, carcass jus.

Foie gras velouté, cauliflower heads seasoned with nutmeg.

Snails cooked in red wine, green velouté, grilled rye bread.

Braised endives, onion reduction.

III

Bonito poached in olive oil, Dundee-Peeky condiment, bitter salad, mashed potatoes.

Brill and marinère style mussels, coco beans from Tarbes, pickleweed and leek.

Calf's head, razor clams, Morteau sausage, green cabbage fondue.

Whole guineafowl roasted with aromatic herbs and tamarind, baked potatoes.

Lamb leg roasted with tandoori –
Venere black rice, radicchio purée, Espelette chilli jelly.

Potato gnocchi coated with seaweed butter, pan-seared wild mushrooms.

IV

Selection of French cheeses from the master refiner Bernard Antony.

PG Mont Blanc.

Lemon sirocco, green apple and cucumber marinated in Limoncello, lime sorbet.

Coconut sago, quince jelly, fresh mango.

Chocolate mousse and ice-cream, milk emulsion, caramelised dried fruits.

Guests in Pierre can be confident that all fish and seafood served on our menus
is the result of sustainable and responsible fishing practices.

Our aim is to provide guests with the finest dining while protecting the future of our fish, our suppliers and our business.
Prices are in Hong Kong dollars and subject to 10% service charge.