

Pierre II

WINTER TASTING MENU  
BY PIERRE GAGNAIRE

2019

6-Course \$1,988

\*4-Course \$1,588

I

\*Oyster special n°1, seabream tartare seasoned with plankton, crithmum and butter beans;  
Kombu seaweed mimosa style.

II

\*Scallop mousseline, corolla of haddock,  
sweet onion fondue celeriac and black truffle melanosporum.

III

Blue lobster fricassée seasoned with ginger, yellow mango / green mango / aloe vera.  
Bisque flavoured with sweet curry.

IV

\*Venison medallion seasoned with juniper and cinnamon, red cabbage and cranberries marmalade;  
Salsify sticks and grilled slice of lard.  
Clementine and Alsace Marc brandy, blond raisins, apricot, apple ice cream.

V

Shortbread biscuit with truffled Mont d'Or.

VI

\*Pierre Gagnaire's grand dessert.

**4-Course menu is available from Monday to Thursday only**

Guests of 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 experience while protecting the future of our fish, our suppliers and our business.

Any game dishes may contain traces of lead shot.

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