

Pierre II BLACK TRUFFLE MENU

2018

5-Course \$2,288

I

Braised leeks cake, Gillardeau oyster, Demi-Deuil salad.

\$450

II

Smoked Jerusalem artichokes broth:
Chinese artichokes, salsify, and cuttlefish.

\$580

III

Veal chop roasted with thyme, pearl onions and button mushrooms;
Périgueux sauce.
Parsnip parmentier with black truffle.

\$980

IV

Mont d'Or, Sauternes jelly, apple compote.

\$280

V

Alexander truffle biscuit, vanilla syrup;
Yoghurt sherbet, chocolate water.

\$260

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.