



EXPRESS LUNCH

Two Courses \$538 | Three Courses \$638
Additional Course \$98

I

4 meat pâté – Grilled spring onions. Green beans.

Tomato velouté infused with basil, stracciatella ice cream, and fennel jelly.

Eggplant cannelloni infused with oregano, paleta Iberica and Cavaillon melon.

Salmon roe flavoured with gin, celery and green apple.

Red bell pepper bavaroise infused with mint / mashed Rattes potatoes with piquillos; poached egg.

II

Smoked haddock and scallops soufflé, green vegetables, chives beurre blanc.

Duck foie gras velouté, seared cherries with Kirsch.

Green peas velouté infused with verbena, egg yolk ravioli, girolles mushrooms.

Frogs, Paris button mushrooms and green olives Poulette style.

III

Monkfish fillet wrapped in Bigorre ham – Zucchini slivers, popped quinoa.

Crispy line caught yellow pollack, mashed ratte potatoes with chervil.
Spring carrot and spring onions.

Pork rack roasted with thyme flowers, shallots fondue Béarnaise style.
Black olive paste / black grapes from Smyrne / capers. Crispy potatoes.

Grilled beef entrecôte heart – Bilou potatoes and fennel.
Herbs sprout and seasonal salad. Bordelaise sauce, bone marrow.

Vegetables smoked in a cocotte – Grated artichokes poivrade with red currant.
Cream of parmesan and green bell pepper.

Lamb confit with Vadouvan spices – Hard wheat semolina tabbouleh.
Black garlic galette, Roquefort cheese sorbet.

IV

Selection of French cheeses from the master refiner Bernard Anthony.

Vanilla panna-cotta, red port wine reduction, nougatine. Caramelized pears.

Baulois biscuit, salted caramel; Chocolate ice cream.

Mint wurtz – lemon cream, limoncello jelly, colonel sorbet, cucumber marinated in kirsch.

Vanilla Napoleon, berries coated in coulis, poppy seeds Chantilly.

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.



SUMMER
TASTING MENU
2017

6 Courses	\$ 1,998
* 4 Courses	\$ 1,398
Sommelier's Wine Pairing	\$ 1,500

I

* Melon / tomato / watermelon / strawberry marinated in Campari;
Rose burrata, fresh almonds.

II

* Blue lobster & its coral, Shiso pesto, Dodo bisque.

III

Zelette bouillon: girolle mushroom, spinach & flat parsley gnocchi, scallop mousse.

IV

Red mullet with Vadouvan spice, eggplant caviar, burned baby onion, summer turnip and peas.
Bouillabaisse.

V

* Roasted saddle of lamb in a caul infused with oregano, veil of grilled mortadella –
Green cabbage.

Bread soufflé: breaded garlic clove, tapenade, Swiss chard.

VI

* Pierre Gagnaire's Grand Dessert.

**4 Courses available Tuesday to Friday for lunch and
Tuesday to Thursday for dinner.**

Wines are served by the glass with the Coravin device

2001 Vougeot 1er Cru, Clos Blanc de Vougeot, Domaine de la Vougeraie, Burgundy
1990 Château Duhart-Milon, Grand Cru Classe, Pauillac, Bordeaux
1989 Vouvray, Moelleux, Domaine du Clos Naudin, Loire Valley

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.



APPETIZERS

LANGOUSTINE \$860

Langoustine tempura –

Pineapple / pear / crispy grapefruit Maltese condiments.

Mousseline with Manzanilla sherry, lemon caviar; soft butter.

Grilled brochette with Sarawak black pepper, white purée.

Tartare coated with citrus gel, cucumber and crunchy cabbage.

PERFUME OF THE EARTH \$780

Smoked cocotte with a slice of roasted duck foie gras – Violine sauce; crispy chorizo, green bell peppers.

Guinea fowl stuffed with truffle, green beans and snow pea salad.

Morrels infused with coffee, tofu, red beetroot tuile.

Vegetables jelly infused with star anise, cream of broccoli.

VEGETABLE \$760

Celeriac dices, seaweed and cauliflower;

Cottage cheese ice cream, blond beer extract.

White asparagus / spring carrot, flat parsley coulis with sweet olive oil.

Paris button mushrooms with herbs, tartlet.

Royale of green asparagus with tarragon.

SEA GARDEN \$820

Grilled scallops slices coated in kombawa;

Herbs & flowers sprouts; crispy fennels, gin and parmesan cheese.

Braised leek stuffed with razor clams in persillade.

Sea urchin custard, cucumber mousse.

Potato gnocchi with Gorgonzola, grey shrimps;

Dry bonito.

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.



SEA

LOBSTER \$960

Fresh blue lobster cooked à la minute –
The tail, thinly sliced, coated in passion fruit butter; Green mango brunoise.
Johannes Pancake, spinach velouté.
The claws, traditional bisque.
Creamy coral, red raddish.

MEDITERRANEAN \$860

Dentex fillet poached in a citrus butter; Torino condiment.
Cocotte of calamari, kokotxas and cuttlefish with salted anchovies.
Small king prawn marinated in Manzanilla sherry, poivrade artichokes flavoured with mint.
Venere black rice.

TURBOT \$860

Turbot fillet seared on the bone in a noisette butter –
We fillet then finish cooking it in a wild mushroom broth; Chives flowers.
Green peas « a la Française ».
Fondant potato with colonnata bacon.

EARTH

LAMB AAA \$900

Roasted saddle of lamb from Aveyron served in a caul –
Chickpea purée with saffron, capucine flower; vinegar liqueur.
Grilled lamb chops, wild garlic and eggplant caviar.
Stuffed lettuce with sweatbread and kidney, flavoured with tamarin.

DUCKLING \$880

Roasted duckling chest from Dombes rubbed with savory and green pepper.
Fillet is cooked in salmis sauce.
Bilou potatoes.
Yellow beetroot wedges in a salted crust, Stilton cheese.
Blackcurrant sorbet, fermented plumes.

VEAL \$980

Farm veal fillet marinated in spicy yogurt –
Soya sprouts and fresh bamboo, Medjool dates veil.
Golden sweetbread, sprinkles of tomato; otti tomatoes.

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.