



EXPRESS LUNCH

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

I

4 meat pâté – Celeriac remoulade and roasted hazelnuts.

Pickled mackerel, potato mousseline, grey shrimp, green shiso.

Eggplant cannelloni, Bigorre ham, wild sorrel.

Skate wing in jelly – Pig ears / leeks / capers / pearl onions. Parsley mayonnaise.

Boudeuses oysters with Kombu seaweed, sardine rillettes.

II

Smoked haddock and scallop soufflé, green vegetables; Nantais sauce.

Obsiblu gambas, grilled then infused with amontillado.
Artichokes purée, Espelette chilli jelly, pear brunoise.

Grilled squid, Venere black rice, Eriang sauce.

Pierre foie gras soup, pan seared apples with tandoori spices.

III

Cod brandade Nîmes style, Brandade with red bell pepper. Crunchy salad.

Poached gilthead sea bream infused with citrus. Green velouté, autumn carrots.

Roasted lamb leg– tomato with basil, infused with sea buckthorn.
Parsnip and almond croquettes.

Grilled beef entrecote heart – Bilou potatoes, bone marrow, snow peas and Parmesan cheese.
Violette sauce.

Aiguillettes of Col Vert duck – Red cabbage and plum marmalade, caramelized salsify.
Gaufrettes potatoes with Madras curry.

Salt crusted beetroots, coated in seaweed butter, Le Puy green lentils;
Fresh goat cheese.

IV

Selection of French cheeses from the master refiner Bernard Anthony.

Lemongrass jelly, exotic fruits, grapefruit sorbet, lemon Wurtz.

Crunchy puff pastry, hazelnut cream, caramelised pear, yoghurt ice cream.

Chestnut velouté with old rum, burnt white chocolate, coffee parfait.

Orange flavour PG cheesecake, sablé biscuit.

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.

Any game dishes may contain traces of lead shot.

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