



EXPRESS LUNCH

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

I

4 meat paté - tamarillo sorbet, green apple julienne.

Gaya oyster.

Mullet crudo marinated in citrus fruits, grilled octopus, grey shrimp jelly, shiso pesto,
Buttermilk granita.

Red bell pepper flavoured with mint, Iberico ham, lemon confit, fregola and black olive powder.

Artichoke wedges coated in bigarade sauce, medlar and mustard from Cremona.
Hazelnuts and pine nuts.

II

Roasted white asparagus, squid ring in persillade.

9 Conduit Street biscuit, green cabbage and smoked bacon.

Foie gras velouté,
Rhubarb marinated in sweet spices.

Meurette egg our way.

III

Cod fish confit, coco beans from Tarbes, radish.

Pan-seared john dory with Espelette chilli, quinoa and romanesco cabbage.

Noir de Bigorre pork rack roasted with sage, sorrel cream and raspberry, Gaufrette potatoes,
Fresh herb salad.

Grilled beef entrecôte, fennel mousseline, veil of spring cabbage, bone marrow toast;
Red wine sauce.

Roasted chicken fillet, tamarind juice;
Pan-seared girolles, Swiss chard and celery.

Noirmoutier potatoes, roasted apple, green asparagus, wild garlic,
Spring broth.

IV

Selection of French cheeses from the master refiner Bernard Anthony.

Irish coffee: coffee whiskey panna cotta, Guinness beer, yoghurt sorbet, milk foam.

Chocolate cake with nuts, blackcurrant sorbet.

Apple compote, rambutan, dragon fruit syrup, Sauternes jelly, rose parfait.

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