



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.