

APPETISERS

LANGOUSTINE \$850

Langoustine tartare flavoured with Sancho, tequila granita, Paris button mushroom duxelle.

Langoustine, Dundy-Pinky condiment, brunoise of caramelised pineapple.

Grilled small langoustines seasoned with grapefruit and chervil, leaves of endive.

Cooking juice, cinnamon whipped cream.

PERFUME OF THE EARTH \$760

Cocotte of smoked roasted foie gras, bigarade sauce and cranberry –

Duck jus and capers, preserved gizzards, plantain, spring turnip.

Marans egg, fresh morels cooked with Savagnin wine, cubes of yellow wine from Jura.

Swiss chard gratin, walnuts / yellow raisins / Morteau sausage.

VEGETABLE \$740

Green asparagus from Pertuis, butter flavoured with green tea.

Spring broth, green peas, spring onions, parmesan gnocchi.

Wild mushrooms ravioli, sweet onion syrup seasoned with pepper from Madagascar.

Nettle ice cream, grated horseradish.

SEA GARDEN \$820

Gilt-head bream carpaccio macerated in salt with citrus;

Cream of caviar from Aquitaine, kombu seaweed jelly, salicornia, cucumber sorbet.

Pan-seared Obsiblu gambas seasoned with manzanilla, buckwheat pancake served with cauliflower and black garlic cream.

Red tuna tartare, fennel and vintage soy.

Piquillos tartelette, kokotxas, salt cod tripe, celeriac.

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

Blue lobster fricassée flambé with calvados –
Apple purée / apple seasoned with sweet curry.

Traditional bisque.

Creamy coral, vegetable minestrone.

Rillettes prepared with the claws, salad leaves seasoned with passion fruit.

SEABASS / SEA URCHIN / CUTTLEFISH \$860

Grilled seabass fillet, vegetal purple sauce.

Cuttlefish and red cabbage, Bilou potato and sea urchin.

Sea urchin custard.

TURBOT \$860

Seared turbot on the bone, foamy lemon thyme butter –

Red orach, quinoa, green olives.

Turbot trimmings served on toasted plankton brioche.

Grilled leek, razor clams persillade.

EARTH

LAMB AAA \$880

Lamb saddle roasted with oregano and served in a spinach caul –

Socca, wild garlic, breaded garlic clove, chorizo.

Grilled chop, *Otti* tomato.

Devilled sweetbread.

Roquefort ice cream, sheep milk, sucrine lettuce.

BEEF \$960

Wagyu beef entrecôte, then glazed with Bordelaise sauce –

Mashed broad beans seasoned with Crémone mustard;

Gaufrette potatoes / Nasturtium leaves and flowers.

Conchiglioni stuffed with beef tail.

PIGEON \$940

Roasted pigeon –

Fillets cut thinly and placed on a roscoff onion marmalade, Polignac almonds, vegetable leaves.

Cocotte of tarbais beans / dry tomato / shiitake mushrooms.

Tamarillo sorbet.

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