



SUMMER
TASTING MENU
2017

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|--------------------------|----------|
| 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

Zezette 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



APPETIZERS

LANGOUSTINE \$860

Langoustine scampi Dundee-Pinky, crispy vegetables.

Mousseline, warm Sauternes jelly.

Sweet onions ravioli, tapioca bisque.

Grilled brochette with Sarawak black pepper, zucchini flower and quinoa.

PERFUME OF THE EARTH \$780

Smoked cocotte with a slice of roasted duck foie gras and spring onion –

Violine sauce, Paris button mushroom and chorizo.

Galette of black truffle Tuber Melanosporum, spinach and garlic fondue.

Ajo-blanco *Pierre TT*, Swiss chard stalk.

VEGETABLE \$760

Seaweed / cauliflower / celery.

Cottage cheese ice cream, blonde beer and ginger extract.

Royale of carrot, lime.

Ratatouille, red bell pepper bavaroise infused with mint;

Leaf of lettuce, green peas and fresh herbs.

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;
Ricotta pancake, yellow mango / green mango / apple.
Creamy coral, snow peas.

MEDITERRANEAN \$860

Mediterranean dentex poached in lemon butter –
Squid carpaccio, sorrel and piquillos.
Sauce vierge.
Red tuna tartare, dill jelly.
Palamos gambas marinated in Manzanilla sherry, galette of black rice *Torino*.

TURBOT \$860

Roasted petit bateau turbot –
We fillet then finish cooking it in a wild mushroom broth; Scallions.
Creamy green bean salad.
Mashed green potato, 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 cherry bigarade sauce;
Bilou potatoes.
Peach compote infused with Macvin, Stilton cheese.
Black sorbet, fermented plumes.

VEAL \$980

Farm veal fillet marinated in sheep yogurt –
Rhubarb fondue, fresh soybean sprout and celeriac, medjool date veil.
Braised sweetbread with girolles mushrooms.
Burrata cheese, tomato powder.