



APPETIZERS

LANGOUSTINE \$850

Langoustine "Terre de Sienne", Maltese condiment ;
Grated cauliflower and green lentils from Le Puy.
Poached in Chablis, hibiscus cube.
Tartare in a sticky grapefruit juice, shavings of raw daikon marinated in rice vinegar.
Leek raviole, tapioca bisque.

PERFUME OF THE EARTH \$760

Smoked cocotte with a slice of roasted foie gras, poivrade artichokes and celeriac.
Squash velouté seasoned with pink peppercorn, pearl onions.
Snails and ceps fricassée, slow simmered endives.
Fennel and dill water, soy milk foam infused with aniseed.
Red meat radish kimchi style, grilled mortadella, stuffed lettuce with sobressada.

VEGETABLE \$740

Jellified tomato water, basil leaves, fresh fig and poivrade artichokes ;
Port wine extract.
Ratte and watercress mousseline, raw and cooked multicolored radish, garden cress.
Cep and coffee tart, stracciatella ice cream.

SHELL \$820

Royale oyster David Hervé, lemon gel / ginger / dog cockles.
Loaded tart with razor clams flavoured in parsley and garlic, autumn carrot.
Grilled scallop, plankton gnocchi;
Nantes butter.
Bouchot mussels in spicy seasoning, salsifis stalk.



SEA

LOBSTER \$960

Blue lobster salpicon coated in farmer cider juice –
Yellow mango, Thai grapefruit and lime seasoned with cubeba pepper from Madagascar.
Taô avocado, the claws.
Traditional bisque : mousseline, samphire.
Buckwheat pancake / ricotta.

LINE CAUGHT BASS / SPINOUS SPIDER CRAB / CRAB \$860

Seabass fillet, Bilou potato with Parmesan cheese.
See through raviole of creamy spinous spider crab, lemon caviar.
Tempered crab meat in melted butter flavoured with tarragon.
Timbale of Paimpol coco beans, sea bavaroise.

TURBOT \$860

Turbot seared on the bone in a foamy citrus zest butter –
Then filleted in a spinach velouté;
Crunchy cucumber, yuzu mayonnaise, segment of pear Comice.
Turbot trimmings, grey shrimp and fresh soy in souffled bread.
Broccoli / Champagne sauce.

EARTH

LAMB AAA \$880

Saddle of lamb from Aveyron roasted with oregano –
Herbs crumble, garlic clove / chorizo / scallions.
Eggplant and black garlic, devilled sweet bread and lamb kidney.
Pear / Roquefort ice cream, ewe yogurt and pine nuts.

BEEF \$960

Wagyu beef entrecôte –
Green cabbage au gratin with cheddar cheese, tangy red beetrrot.
Beef jelly rye bread crumbs, mustard ice cream.
Bone marrow toast, split peas purée.
Marguerite potato.

VEAL \$940

Seared veal chop, deglazed with absinthe –
Black rice Torino, Paris button mushrooms.
Creamy veal kidneys, grilled slice of fennel.
Crispy calf head infused with sage, green bean and black sesame salad.

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.