

31<sup>st</sup>

Pierre II

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## 8-COURSE NEW YEAR'S EVE DINNER TASTING MENU

Infusion of smoked jerusalem artichoke; Mimosa of grey shrimp, haddock brandade  
Lettuce stuffed with Osetra caviar

Roasted scallops, shaved parmesan, pear brunoise, celery root  
yellow mango and banana; sweet butter and green curry

Cuttlefish raviole, mashed potato and Alba white truffle  
Creamy mushroom seasoning with garlic

Seared gamberro rosso, sautéed with amber rum  
Félicia salad, buckwheat pancake

Black truffle crumble; squash gnocchi, iberico ham, grelot onions

Champagne granita

Noisette of venison flavored with juniper  
raddichio purée with hazelnut oil, dandelion, caramelized salsify  
Jus of turnip / farm cider.  
Traditional stew, red cabbage with blackcurrant

Pierre Gagnaire's Grand Dessert

HKD4,988\* per person  
*(with a glass of Dom Pérignon)*



For bookings, please contact Pierre at +852 2825 4001  
or email [mohkg-pierre@mohg.com](mailto:mohkg-pierre@mohg.com)

For further enquiries, please visit our Festive Enquiries Desk  
or call +852 2825 4828 or email [mohkg-holidays@mohg.com](mailto:mohkg-holidays@mohg.com)

Festive Enquiries Desk:

21 November - 25 December 2016

10 a.m. to 8 p.m.

26 December - 31 December 2016

10 a.m. to 5 p.m.

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