

Pierre II

SEASONAL MENU
BY PIERRE GAGNAIRE 2017

Three Courses \$898

I

Poached egg at 63°, Torino condiment. Buckwheat seeds.

Or

Lilita salad -

Thai grapefruit / rose / red radish / avocado / pumpkin seeds / mizuna.

Mango coulis / emulsified banana with olive oil.

Or

Roasted Canadian lobster "belle-ile". (Supplement \$68)

II

John Dory, tamarillo / cucumber / fresh mint / chorizo.

Or

Pork rack roasted with thyme flowers, shallots fondue Bearnaise style.

Black olive paste / black grapes from Smyrne / capers.

Or

Grilled beef entrecôte heart, crispy fennels. Crumbs of rye bread, bone marrow and celeriac.

Bordelaise sauce. (Supplement \$98)

III

Baulois biscuit, salted caramel; Chocolate ice cream.

Or

Mint wurtz - lemon cream / limoncello jelly / colonel sorbet / cucumber marinated in kirsch.

Available from Tuesday to Thursday only.

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.