

Pierre II

SEASONAL MENU  
BY PIERRE GAGNAIRE 2017

Three Courses \$898

I

Tomato velouté infused with basil, stracciatella ice cream, and fennel jelly.

Or

Salmon roe flavoured with gin, celery and green apple.

Or

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

II

Monkfish fillet wrapped in Bigorre ham – pan fried Zucchini, popped quinoa.

Or

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

Black olive paste / black grapes from Smyrne / capers. Crispy potatoes.

Or

Grilled beef entrecôte heart – Bilou potatoes and fennel.

Herbs sprout and seasonal salad. Bordelaise sauce, bone marrow.

(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 Monday to Thursday dinner 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.