Pierre II

VALENTINE'S DAY DINNER MENU by Pierre Gagnaire 2016 $1,688

Oscietra caviar, shrimp jelly, cream of potato, caramelized hazelnut.

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Grilled scallops, leek cake, and black truffle sauce.

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Grilled beef tenderloin, Sichuan pepper, sea urchin, pink onion fondue, buckwheat pancake with seaweed.

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Slice of 36 months comté with velvety of truffled chestnut, lamb's lettuce and clementine salad.

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Pierre Gagnaire's grand dessert.

1st seating from 6:00pm to 7:30pm

Prices are in Hong Kong dollars and subject to 10% service charge.

Pierre II

VALENTINE'S DAY DINNER MENU by Pierre Gagnaire 2016 $2,388

Oscietra caviar, shrimp jelly, cream of potato, caramelized hazelnut.

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Pan-sautéed Langoustine, wrapped with smoked lard powder;
Lace biscuit, veil of colonnata.
Cucumber foam.

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Grilled scallops, leek cake, and black truffle sauce.

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Wild seabass Saint Germain.

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Buratta ice cream/mixed, lime/ white martini/ pink champagne Amour de Deutz.

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Grilled beef tenderloin, Sichuan pepper, sea urchin, pink onion fondue, buckwheat pancake with seaweed.

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Slice of 36 months comté with velvety of truffled chestnut, lamb's lettuce and clementine salad.

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Pierre Gagnaire's grand dessert.

2nd seating from 8:30pm onwards

Prices are in Hong Kong dollars and subject to 10% service charge.