



Pierre II

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VALENTINE'S DAY 4-COURSE DINNER MENU

14 FEBRUARY 2017

**Dinner Menu**

Infusion of smoked Jerusalem artichoke, haddock rillettes; Oscietra caviar quenelle  
Blinis with razor clams and seaweed

Line caught seabass tandoori, velouté of butternut squash and cinnamon,  
apple compote/yellow mango, thin slices of daikon with rice vinegar

Roasted veal rack with caraway and bay leaves  
Button mushrooms, raddichio, pineapple

Pierre Gagnaire's Grand Dessert

HKD1,788\* per person



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VALENTINE'S DAY 6-COURSE DINNER MENU

14 FEBRUARY 2017

**Dinner Menu**

Infusion of smoked Jerusalem artichoke, haddock rillettes; Oscietra caviar quenelle  
Blinis with razor clams and seaweed

Blue lobster fricassee coated in clementine butter, Sauternes cubes, caramelized salsify stems

Line caught seabass tandoori, velouté of butternut squash and cinnamon,  
apple compote/yellow mango, thin slices of daikon with rice vinegar

Roasted veal rack with caraway and bay leaves  
Button mushrooms, raddichio, pineapple

Small croquet monsieur of Melanosporum black truffle with parmesan;  
Lamb's lettuce and celesiac

Pierre Gagnaire's Grand Dessert

HKD2,588\* per person

\* All prices are subject to 10% service charge.