



CHEESE

SELECTION OF FRENCH CHEESE \$270

Assortment of cheese from the master refiner Bernard Anthony.

DESSERTS

TART TATIN \$240

Small tarte tatin, cider reduction; Calvados apple ice cream
Williams pear marmalade and candied grapefruit, white sorbet.

CHOCOLATE SOUFFLE \$250

Araguani chocolate biscuit, coffee parfait ;

Venezuela ganache.

Caramelised walnut tart.

Blackcurrent sorbet.

BABA MARTINIQUE \$230

Baba with J.M. XO rum from Martinique, soaked in front of you.

Coconut milk, frozen fruit and pineapple sorbet.

Whipped cream.

Pierre II

PIERRE GAGNAIRE'S
GRAND DESSERT

Six desserts inspired from traditional French pastry -
Made from fruits, seasonal vegetables and little sugary confections.

\$290

Soft lemongrass infusion, exotic fruits cocktail, coconut ice cream.

Coffee sago: lime sorbet, milk foam.

Caramelised pear tartelette, veil of Muscat de Beaumes-de-Venise.

Seared Mirabelle plums in old kirsch, caramel ice cream.

Chestnut soup, coffee parfait, fresh persimmon, whisky jelly.

Bitter chocolate ganache, honeycomb;
Blackcurrent sorbet, burnt white chocolate.

All items are subject to seasonal availability. We apologise if your desired item is not available.
Prices are in Hong Kong dollars and subject to 10% service charge.