



## CHEESE

### SELECTION OF FRENCH CHEESE \$270

Assortment of cheese from the master refiner Bernard Anthony.

## DESSERTS

### THIN APPLE TART \$240

Thin tart of Royal Gala apple coated with cider jelly.

Poppy chantilly.

Apple / calvados ice cream, apple compote with rosemary.

Milk jam with sea salt, roasted pear.

### CHOCOLATE SOUFFLÉ \$250

Araguani chocolate soufflé; thin slice of pistachio parfait;

Chocolate ganache from Venezuela;

Yogurt ice cream with chocolate water;

Walnut tart / honeycomb.

### AROUND THE TEA \$230

Matcha

Joconde biscuit as a Tropicézienne, ice cream, sugar grain.

Hojicha

Cube of parfait, sticky yuzu syrup, Turkish delight mirin.

Chinese white

Iced tea: red beans, tapioca pearls, and persimmon.

Pu-er

Prune veil, blackberry marmalade, pear and yellow mango.

Please forgive us if we are missing a product due to seasonal availability.  
Thank you for your understanding. Prices are in Hong Kong dollars and subject to 10% service charge.

Pierre II

PIERRE GAGNAIRE'S  
GRAND DESSERT

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

**\$290**

Verbena peach with Almond cream.

Cucumber mojito / green apple / mint wurtz

Roasted apricots, muscovado tuile, pistachio ice cream

Ravioli of pineapple, mango, passion fruit dacquoise

Raspeberries infused with basilic raspberry sorbet

Soft ganache, cubes of vanilla parfait, Amarena cherries

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