

# EXPRESS LUNCH

Three-Course \$688 | Four-Course \$786

## I

Four meat pâté, radish and broccoli ice cream.

Cider vinegar-marinated mackerel, seaweed jelly, cheddar shavings, buckwheat seeds.

Haddock corolla, salmon roe;  
Artichoke brunoise, celeriac, celery.

Prat-Ar-Coum oysters, shallot granita;  
Smoked sardines on toast.

Bavarois of confit bell pepper flavoured with mint;  
Grilled whole leek, soya vinaigrette, black olive powder.

## II

Crab meat cooked in sweet butter, green peas.

Duck foie gras soup, grelot onions, amontillado cubes.

Pan-seared petit gris snails served on blood pudding cream.

Grilled green asparagus, passion fruit sauce.

## III

John Dory seasoned with tandoori, black rice cooked with peanuts, pan-seared baby tomatoes.

Meunière-style skate fish, smoked ratte potatoes, capers and gherkins.

Grilled Wagyu beef entrecôte –  
Buckwheat pancake brushed with Bordelaise sauce flavoured with Colman's mustard.

Roasted Noir de Bigorre pork chop with sage, Eriang sauce;  
Small spelt, sorrel and spring carrots.

Duckling aiguillettes from Dombes, bigarade sauce.  
Spring cabbage, rhubarb.  
Gaufrette potatoes flavoured with turmeric.

Green risotto, stracciatella.

## IV

Selection of French cheeses by the Master Refiner Bernard Antony.

Big chocolate choux pastry, vanilla parfait, chocolate water.

Coconut sago, frozen fruits, radish, coriander sorbet.

Lemon mojito jelly, cucumber and green apple, fresh mint foam.

Baileys and Kahlua-infused panna cotta,  
Coffee parfait and meringue, Polignac almonds.

Guests at Pierre can be confident that all fish and seafood served on our menus  
are 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.