



SPRING
TASTING MENU
2018

7-Course \$1,898
*4-Course \$1,398

I

*Asparagus ice cream,
red tuna and beef tartare seasoned with pomegranate and tarragon.

II

Grilled Carabiñeros, marinated in amontillado and olive oil, Espelette chilli jelly, artichoke and celeriac brunoise.

III

*Pan-seared red mullet seasoned with green peppercorn, cauliflower head and green bell pepper,
duck foie gras soup.

IV

Squid ring in a persillade, kale, butter sauce and black garlic,
Paris button mushroom salad.

V

Cocotte of fresh morels cooked in yellow wine from Jura, free-range poultry mousse, spring onions and green peas.

VI

*Shredded farm-raised veal, green vialone risotto, red orach and corn.
Sweet and sour sweet bread.

VII

*Pierre Gagnaire's Grand dessert

4-Course menu is available from Monday to Thursday only.

Guests in Pierre can be confident that all fish and seafood served on our menus is 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.