



FRENCH GOURMAY MENU
BY PIERRE GAGNAIRE
2019

5-Course \$1,688

I

Grilled green asparagus, fresh herb coulis thickened with olive oil,
fresh goat cheese.

II

Pike-perch mousseline, Nantes butter.
Pan-seared frogs seasoned with garlic and salt, spinach velouté.

III

Organic chicken egg poached at 63 degrees / smoked duck breast;
Tomato jam seasoned with Espelette chilli, whipped charlotte potatoes.

IV

Citrus skin roasted Geline de Touraine Chicken –
Carved breast fillet, spring vegetables, cooking juice flavoured with Vouvray.
Sweet and sour crispy legs, red beetroot marmalade pickled with vinegar from Orléans.

V

Loire Valley Grand dessert.

Guests of 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 experience while protecting the future of our fish, our suppliers and our business.
Any game dishes may contain traces of lead shot.
Prices are in Hong Kong dollars and subject to 10% service charge.