

APPETISERS

PERFUME OF THE EARTH \$760

Cocotte with thin slices of smoked root vegetables –
Duck foie gras soup flavoured with Amontillado, Iberico ham,
Petits gris snails, lettuce stuffed with parsnip and black garlic, Morteau sausage.
Endive and radicchio fondue enriched with yellow raisins, chestnut mousse cooked with aged rum.
Thin slice of red beetroot served with Thai grapefruit.

LANGOUSTINE \$850

Grilled large langoustine, Dundee Pinky condiment.
Petite langoustine pan-seared with Terre de Siennne spices, watercress soup.
Thick raw langoustine coated in seaweed jelly.
Consommé smoothened with Champagne.

BLACK TRUFFLE MELANOSPORUM \$740

Topinambour velouté, 67°C poached egg .
Demi-Deuil croque-monsieur.
Le Puy Lentils and salsify Périgueux-style.
Lamb's lettuce and artichokes salad.

SEA

SOLE AND OYSTER \$860

Meunière-style sole / cuttlefish –

The fish is filleted and glazed with farm cider, cream of broccoli.

Prat-ar-coum oyster Gaya-style.

SCALLOP AND SEABREAM \$860

Grilled corolla of scallops, covered with condensed clementine juice, Brussel sprouts.

Japan sea urchin served on a toast.

Brittany sea urchin bisque flavoured with old malt, crosnes and eliantis.

Seabream crudo, Félicia salad.

LOBSTER \$960

Blue lobster medallions roasted with ginger –

Red cabbage marmalade cooked with blackcurrant, onion pickles seasoned with yuzu.

Rillettes of lobster claw, celeriac and buckwheat pancake.

Traditional bisque.

EARTH

WILD DUCK \$940

Duck rubbed with juniper, roasted on the bones –

The fillets are trimmed in aiguillettes, salmis sauce flavoured with chocolate.

Gratinated green cabbage, golden turnip, craterellus mushrooms, grapes.

Maltese condiment, gaufrette potatoes tandoori-style.

Port wine consommé.

LAMB \$880

Lozère lamb saddle in a caul.

Sweet potato roasted with thyme flower, breaded garlic cloves, winter carrots.

Grilled chop, puntarella salad.

Swisschard pancake, crispy sweetbread.

Pear / roquefort ice cream, pine nuts.

VEAL CHOP \$940

Pan-seared rack of veal with summer savory infused butter –

Thick slices pan-seared in nut brown butter flavoured with Angostura.

Leek fondue topped with sweet curry.

Bilou potatoes served with black truffle.

Ravigote-style calf's head.

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.

Any game dishes may contain traces of lead shot.

Prices are in Hong Kong dollars and subject to 10% service charge.