



PIERO TASTING MENU
BY PIERRE GAGNAIRE
2019

7-Course \$1,988

I

Taggiasche black olives,
Bread sticks,
Anchovies,
San Daniele ham,
Mortadella seasoned with black pepper

II

Gambero rosso, Felicia salad
Cuttlefish, tomato jam
Red tuna, black rice from Pô
Scallop, artichokes cream
Yellowtail, Cremona mustard cream, radicchio

III

Veal and white truffle paste ravioli
Gnocchi, spinach velouté flavoured with gorgonzola
Inkfish fregola, deep fried squid

IV

Spaghetti with sea urchin

V

Blue lobster risotto

VI

Veal chop Milanese-style, artichoke salad, pecorino, pine nuts

VII

Tiramisu,
Burrata ice cream flavoured with Campari and lemon

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