



FRENCH GOURMAY TASTING MENU

2018

6-Course \$1, 698

*4-Course \$1,498

Wine Pairing \$1, 300

I

*Pressed red mullet with saffron, crunchy fennel and black olives.

Traditional bouillabaisse, toasted garlic bread and rouille.

2011 Vin de Pays du Var, Sainte Fleur, Triennes

\$650 bottle / \$160 glass (175 ml)

II

*White asparagus, macaroni, spring carrot; cream of parmesan and muscat from Beaumes-de-Venise.

2013 Côtes de Provence Cru Classe, Symphonie, Château Sainte Marguerite

\$880 bottle / \$220 glass (175 ml)

III

White asparagus ice cream, veil of apricot, chiseled rocket salad,

grated poivrade artichokes seasoned with mint.

2013 Côtes de Provence Cru Classe, Symphonie, Château Sainte Marguerite

\$880 bottle / \$220 glass (175 ml)

IV

Tielle, confit red bell peppers, octopus carpaccio.

Cod brandade Nîmes style, cubes of eggplant.

2005 Palette, Château Simone

\$1,350 bottle / \$340 glass (175 ml)

V

*Lamb chop flavoured with rosemary, socca and ratatouille.

Lamb stew cooked with Bandol blanc.

Tomato and anchovy water, olive oil and caper granita.

2012 Côtes de Provence, Cuvée Columelle, Domaine Richeaume

\$1,420 bottle / \$355 glass (175 ml)

VI

*French GourMay Grand Dessert

2016 Côtes de Provence, Château de Selle, Domaines Ott

\$955 bottle / \$240 glass (175 ml)

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.