

Pierre II

VALENTINE' S DAY
BY PIERRE GAGNAIRE
2019

4-Course \$1,988 (1st seating, from 6 pm until 7:30 pm)
Including a glass of Champagne Ruinart Rosé

I

Marinated mackerel, red tuna tartare seasoned with soy caramel, radish red meat and shiso,
Rosé champagne granita.

II

Pan-seared carabineros, pumpkin brunoise flavoured with passion fruit;
Carcass jus.

III

Thinly shredded Bresse chicken roasted with black truffle, parsnip cream,
Caramelised salsifis and button mushrooms.
Périgueux sauce.

IV

Pierre Gagnaire's 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.
Prices are in Hong Kong dollars and subject to 10% service charge.

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VALENTINE' S DAY
BY PIERRE GAGNAIRE
2019

6-Course \$3,288 (2nd seating, starting at 8:30 pm)
Including a glass of Champagne Deutz Amour de Deutz Rosé

I

Marinated mackerel, red tuna tartare seasoned with soy caramel, radish red meat and shiso,
Rosé champagne granita.

II

Scallop pascaline, corolla of haddock, sweet onion and celeriac fondue;
Oscietra caviar.

III

Pan-seared carabineros, pumpkin brunoise flavoured with passion fruit;
Carcass jus.

IV

Cod fish petals confit in a slightly spicy butter sauce,
Spelt, lamb's lettuce coulis and chorizo.

V

Thinly shredded Bresse chicken roasted with black truffle, parsnip cream,
caramelised salsifis and button mushrooms.
Périgueux sauce.

vi

Pierre Gagnaire's grand dessert.

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