PIERRE GAGNAIRE'S
SPECIAL SET MENU
2018

7-Course $1,988

I
Obsiblue gambas carpaccio and daikon, grated Parmesan;
Crab meat flavoured with sansho.

II
David Hervé oyster, dog cockles, bouchot mussels;
Cauliflower roasted with turmeric.
Kerloups broth.

III
Sweet onion and white truffle from Alba ravioli, pumpkin brunoise, chicory velouté.

IV
Line-caught seabass fillet poached in clarified butter, apple cider and ponzu caramel sauce;
Maco artichoke, celeriac and semi-salted anchovies.
Corn ice-cream, Jerusalem artichokes infusion, Iberico ham.

V
Wild duck and foie gras pie;
Salmis sauce, quince jelly, red cabbage seasoned with Juniper berries.

VI
Small cheese platter by Mr. Bernard Antony –
Condiments, lamb's lettuce and walnuts.

VII
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.