



DESSERTS

WILD STRAWBERRY SIROCCO: **\$170**

Vanilla Sirocco, raspberry and sweet red peppers marmalade
Malabar light custard cream.
Wild strawberry Millefeuille.

TRIBUTE TO GASTON LENOTRE: **\$190**

Chocolate biscuit.
Passion fruit syrup, lime.
A dash of Gianduja.
Sorbet and coulis: coconut, blackcurrant, orange.
Lemon tart, Martha, almond lace biscuits.

CARAMEL SOUFFLE, BLACK PEPPER AND PURE SEA SALT: **\$180**

Caramel souffled biscuit.
Caramel / liquorish ice cream.
Sponge cake moistened with coffee, creamy yoghurt.
Pear and mango broth with Kumbawa.

9 CONDUIT STREET: **\$150**

Light pistachio mousseline.
"Parsley, coriander, arugula"
Cachaça granité, galia melon soup, cucumber and green mango.

PIERRE GAGNAIRE'S GRAND DESSERT: **\$270**

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