

Pienn II

Appetizers

Sea: 590

Abalone thinly-sliced, raw roots vegetable; soya Liebig.

Gillardeau oysters laid on a periwinkles broth with snow peas.

Three marine stuffing:

Lettuce / Crab; turmeric mayonnaise.

Eggplant / Small mackerel rillettes; tanguy onions.

Rice pancake / Seaweed and razor clams; sarasson.

Around the French pig: 650

Suckling pig terrine with seville orange, shrimp salad flavoured with sherry, fresh herbs; zucchini pickles.

Bouquet of Culatello ham, cooked ham, air-dried sausage, lettuce heart; liquor vinegar and mushrooms pancake.

Crispy pig's ear and cuttlefish.

Pierre II

Lobster: 690

Blue lobster salpicon served with a vegetable jelly; aloe vera, galia melon, turnip, avocado; Santa Tea olive oil.

Lobster quenelles « a l'ancienne », traditional bisque.

Roasted cubes, shiso leaf and carrots with honey.

French Cheeses: 530

Goat cheese, soya milk flavoured with lavender; pomegranate / pine nuts lace biscuits.

Pear / Roquefort ice cream, ewe's velvety soup with golden grapes; Fourme d'ambert thinly sliced.

Grated Mimolette and Beaufort, white beer juice with juniper.

Farm house Camembert, apple marmalade with clear fruit brandy cooked in a lotus leaf.

Caviar: 1488

Caviar Kristal (10g): 63° "Marans" egg.

Caviar Aquitaine (10g): Cuttlefish, Mimosa squid.

Caviar Osciètre prestige (10g): Roasted potatoes ice cream, periwinkles/vodka.

Caviar Osciètre gold (10g): Bone marrow, squid ink toast with smokey French bacon.

Pierre Gagnaire's Vegetarian dishes are available on request

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

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Fish

Sole, girolles and langoustines: 620

Roasted sole deboned then flavoured with shaved lemon, fresh coriander, baby spinach leaves.

Diced fillets of sole with lemon caviar and segments.

Button mushrooms salad.

Girolles and langoustines casserole with Rivesaltes sweet wine.

Seabass: 680

Thick seabass steack « St Germain », Regent street egg.

(Hard boiled egg chopped, chives, onion greens, broccoli blossom, cubes of red cabbage, capers, salmon eggs)

Tofu, salt cod creamed and squid ink mikados.

Turbot: 690

Seared fillet of turbot in foamy butter flavoured with Sechuan pepper.

Rice crepe brushed over with a reduction of aged port, tomato marmalade with pimpernel.

Steamed asparagus cocktail.

Drippings sauce.

Pierre II

Meat

Farm hen:

650

Breast of farm hen from « Patis » stuffed with foie gras and ginger / sansho mousseline, braised diced turnip with tamarind and tandoori.

Coated wing with black olives.

Sweet green pepper jelly, celeriac in remoulade sauce.

Minute Basmati rice Pilaf.

Lamb:

690

Roasted saddle with hyssop, black garlic biscuit and feet in caul casing.

Cutlet « a la milanaise », Provençal vegetables coulis.

Leg of lamb carpaccio with aromates.

Tongue in Aspic, gorgonzola with dried apricots.

“Navarin printanier”

Piem II

Beef: 690

Grilled rib eye or tenderloin enrobed in Sarawak pepper butter.

“Agria” Crispy potato with shallot, rosemary marshmallow.

Red onions with Yusu.

Arugula foam.

Veal: 680

Roasted veal loin with serpolet thyme; crispy potatoes basket, black olives / foie gras / baby squid.

Morel, baby spinach and spring onions.

Light mash potatoes.

Ratatouille.

Pili-pili sauce.