

PANO

ASIAN FRENCH

CHRISTMAS DINNER MENU

DECEMBER 24 - 26, 2024

Amuse Bouche

餐前小食

Gambero Rosso Shrimp

with Sea Urchin · Lardo and Mixed Tomatoes

意大利紅蝦配海膽·意大利豬背脂·三色蕃茄

Prosecco, Corte Giara, Allegrini, Italy N.V.

Matsuba Crab Egg Royale with Crab Consommé

松葉蟹燉蛋配法式蟹肉清湯

Jerusalem Artichoke Soup with Black Truffle

黑松露菊芋湯

Riesling, Wittmann, Germany

Homemade Linguine with Mala Lobster

麻辣龍蝦手工扁意粉

Tangerine Sorbet

橘子雪葩

Foie Gras Chicken Rolls with Black Truffle Sauce

鴨肝雞卷配黑松露醬

OR

Charcoal Grilled A5 Wagyu Beef Tenderloin

with Oscietra Caviar and Red Wine Sauce

炭燒A5和牛牛柳配Oscietra鱈魚籽醬及紅酒汁

(+HK\$168)

Villa Antinori, Toscana, Italy

Nara Strawberry 2-Way

奈良士多啤梨甜品二重奏

Moscato d'Asti, La Spinetta, Italy

Petit Four

餐後小點

\$1,588 / per person

+HK\$498 for 4 Glasses of Wine Pairing

另加港幣\$498跟配4杯葡萄酒搭配

Please Advise Our Associates If You Have Any Food Allergies or Special Dietary Requirements.
All Prices are in Hk\$ and Subject to a 10% Service Charge.