

PANO

ASIAN FRENCH

CHRISTMAS LUNCH MENU

DECEMBER 20-25, 2024

Amuse Bouche

餐前小食

Duck Foie Gras Terrine
with Moscato Apple Jelly
鴨肝醬配麝香葡萄蘋果啫喱

Scampi Bisque

深海小龍蝦濃湯

OR

Kohlrabi Bisque
with Smoked Eel
茼藍濃湯配煙燻鰻魚

Homemade Linguine
with Spanish Red Prawn
西班牙紅蝦手工扁意粉

OR

8 Hours Slow-Cooked Turkey
with Rosemary Butter
八小時慢煮火雞配迷迭香牛油

OR

Charcoal Grilled US Short Ribs
with Beef Cheek and Port Wine Sauce
炭烤美國牛仔骨配牛面頰肉及砵酒汁
(+HK\$128)

Chestnut Mille-feuille
with Raspberry Goji Berry Sorbet
栗子拿破崙配紅桑子杞子雪葩

\$698 / per person

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.