

PANO

ASIAN FRENCH

Lunch Menu

Amuse Bouche

餐前小食

Appetizer

Hamachi Carpaccio with Yuzu Vinaigrette Dressing

油甘魚薄片伴柚子油醋汁

or 或

24-Months Parma Ham & Melon, Burrata Cheese

24個月巴馬火腿配蜜瓜, 布拉塔芝士

or 或

Fresh Oyster Tartare with Lime White Radish Sauce

新鮮生蠔配青檸大根汁

(Supplement 另加 \$48)

or 或

Charcoal Grilled Octopus with Rocket Salad

炭烤八爪魚配火箭菜沙律

(Supplement 另加 \$48)

or 或

Daily Soup

是日餐湯

Main Course

Chef Recommended Pasta

主廚推薦意粉

or 或

Pan-Fried Red Mullet with Scallop Mousse, Mussel Saffron Sauce

香煎紅衫魚配元貝慕絲及青口紅花汁

or 或

Charcoal Grilled French Duck Breast with Five Spice Maltose Glaze

炭烤法國鴨胸配五香粉麥芽糖

or 或

Roasted Crispy Yellow Chicken Leg with Pommery Mustard Chicken Sauce

香烤脆皮三黃雞脾配芥末籽雞汁

or 或

Charcoal Grilled Australian Prime Ribeye Steak with Morel Sauce

炭烤澳洲頂級肉眼牛扒配羊肚菌汁

(Supplement 另加 \$128)

SWEET

Daily Dessert

Coffee or Tea

3 Courses \$328 | 4 Courses \$398

House glass of Prosecco, White or Red Wine (Add \$98)

另加 HK \$98 氣泡酒 / 白酒 / 紅酒 一杯

House glass of Champagne (Add \$128)

另加 HK \$128 香檳 一杯

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.