

# PANO

ASIAN FRENCH

## MOTHER'S DAY DINNER MENU

10 MAY 2026

### Amuse Bouche

餐前小食

### Seasonal Vegetables

季節蔬菜

### Crab Meat, Caviar, Avocado with Tomato Jelly

蟹肉、魚子醬、牛油果 配 蕃茄啫喱

*ST Louis, Blanc de Blanc, Brut*

### Roasted Storm Clam with Salmon Roe & Garlic Foam

烤貴妃蚌 配 三文子籽 及 香蒜泡沫

### Pan Seared Scallop, Saffron Fish Bisque

藏紅花海鮮濃湯 配 香煎帶子

### Apple Wood Smoked Foie Gras with Black Truffle Royale

蘋果木煙燻鴨肝黑松露燉蛋

*Viognier, Delas, France*

### Stir Fried Spicy Spaghetti with Fish Maw and Dried Scallop

香辣花膠瑤柱意大利麵

*Riesling, Wittmann, Germany*

OR

### Hokkaido Sea Urchin Risotto

北海道海膽意大利飯

*Sauvignon Blanc, Tahuna, New Zealand*

### Homemade Seasonal Fruit Sorbet

自家時令水果雪葩

### Slow-Cooked Lamb Rack with Iran Black Lemon

慢煮羊架伴伊朗黑檸檬

*Rosso Di Montalcino, Italy*

OR

### Charcoal Grilled Wagyu Beef Tenderloin

炭烤和牛牛柳 (Add 另加 +HK\$168)

*Rosso Di Montalcino, Italy*

### Additional Fresh Black Truffle 4g with Main Course

主菜加配 4克 新鮮黑松露 (Add 另加 +HK\$138)

### Chocolate Two Ways

朱古力二重奏

### Petit Four

餐後小食

**\$1,388 / 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.

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