

PANO

ASIAN FRENCH

MOTHER'S DAY LUNCH MENU

10 MAY 2026

3 Course \$428 / per person

1 Starter 前菜 + 1 Main 主菜 + 1 Dessert 甜品

4 Course \$498 / per person

2 Starter 前菜 + 1 Main 主菜 + 1 Dessert 甜品

STARTER 前菜

Hamachi Carpaccio, Salmon Roe with Lime & Mascarpone Cheese
油甘魚薄片、三文魚籽 配 青檸及馬斯卡彭芝士

24-Month Parma Ham & Melon, Burrata Cheese
24個月巴馬火腿 配 蜜瓜及布拉塔芝士

Oyster Tartare with Lemon Foam
生蠔他他 配 檸檬泡沫

Charcoal Grilled Octopus with Orange Butter Lettuce
炭燒八爪魚 配 香橙牛油生菜 (Add 另加 +HK\$48)

Daily Soup
是日餐湯

MAIN 主菜

Chef Recommended Pasta
主廚推薦意粉

Pan Seared Star Snapper with Saffron Clam Sauce
香煎石蚌魚 配 藏紅花蜆汁

Slow Cooked Duck Breast with Raspberry Sauce
慢煮鴨胸肉 配 紅莓醬

Roasted Crispy Yellow Chicken Leg with Yellow Wine Gravy
香烤黃油雞腿 配 黃酒汁

Charcoal Grilled Australian Prime Ribeye Steak with Port Wine Sauce
炭燒澳洲頂級肉眼牛排 配 砵酒燒汁 (Add 另加 +HK\$128)

DAILY DESSERT
是日甜品

UPGRADE
升級搭配!

A Glass of House Wine & Sparkling Wine | +HK\$128
一杯餐酒和氣泡酒 | +HK\$128

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.