

PANO

ASIAN FRENCH

Lunch Menu

Amuse Bouche

餐前小食

Appetizer

Yellow Fin Tuna, Avocado, Duck Foie Gras

黃鰭金槍魚、牛油果、鴨肝

or 或

24 Month 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 Passion Fruit Granita

新鮮生蠔他他 配 百香果意式冰沙

(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

Charcoal Grilled Threadfin Fish with Mint Tomato Salsa

炭烤馬友魚 配 薄荷蕃茄莎莎醬

or 或

Slow Cooked Spice Pork Chop with Fennel Red Wine Sauce

慢煮香料有骨豬扒 配 茴香紅酒汁

or 或

Roasted Crispy Yellow Chicken Leg with Moutai Chicken Sauce

香烤脆皮三黃雞脾 配 茅台雞汁

or 或

Charcoal Grilled Australian Prime Ribeye Steak with Sichuan Style Spicy Sauce

炭烤澳洲頂級肉眼牛扒 配 四川麻辣汁

(Supplement 另加 \$128)

SWEET

Daily Dessert

是日甜品

Coffee or Tea

3 Courses \$328

1 Starter 前菜, 1 Main 主菜, 1 Dessert 甜品

4 Courses \$398

2 Starters 前菜, 1 Main 主菜, 1 Dessert 甜品

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

另加 \$98 氣泡酒 / 白酒 / 紅酒 一杯

House glass of Champagne (+ \$128)

另加 \$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.