



PANO
ASIAN FRENCH

Tasting Menu

Amuse Bouche

Seasonal Vegetables

Slow Cooked Razor Clam with Mandarin Jam
St Louis, Blanc de Blancs, Brut France

Roasted Daikon Bisque with Caviar

Apple Wood Smoked Wild Mushroom Royale
Viognier, Delas, France

Stir Fried Italian Calamari with Saffron Foam

Stir Fried Spicy Spaghetti with Fish Maw
and Dried Scallop in Sichuan Style
Riesling, Wittmann Germany

or

Fettuccine with Braised Beef Cheek,
Beef Tendon and Sea Cucumber
Villa Antinori, Toscana, Italy

Handcrafted Seasonal Fruit Sorbet

Slow Cooked Maine Lobster
with Butternut Squash & Preserved Lemon Sauce
Courtauld Michelet Chablis

or

Charcoal Grilled Wagyu Beef Tenderloin
with Shaoxing Wine Black Vinegar Sauce
(Supplement Add \$168)
Rosso Di Montalcino Italy

Additional Black Truffle 4g with Main Course +HK\$138

Passion Fruit & Mango Pavlova

Petit Four

\$1,188 /per pax
+\$498 with 4 glasses wine pairing

Subject to 10% service charge / Cake cutting fee \$58/pax

Tasting Menu

餐前小食

季節蔬菜

慢煮蝗子皇 配 蜜柑果醬
St Louis, Blanc de Blancs, Brut France

香烤大根蘿蔔濃湯 配 魚子醬

蘋果木煙燻野菌燉蛋
Viognier, Delas, France

意大利魷魚 伴 番紅花泡沫

四川麻辣花膠瑤柱意粉
Riesling, Wittmann Germany

或

闊條麵 配 燴牛面肉、牛筋及海參
Villa Antinori, Toscana, Italy

手工季節水果雪葩

慢煮緬因龍蝦 配 牛油南瓜 及 鹽漬檸檬汁
Courtauld Michelet Chablis

或

炭烤和牛柳 配 紹興酒黑醋汁
(另加 HK168)
Rosso Di Montalcino Italy

主菜追加4克黑松露另加 HK\$138

百香果芒果蛋白酥

餐後小點

\$1,188/每位

另加港幣\$498 跟配4杯葡萄酒配搭

Tasting Vegetarian Menu

Amuse Bouche

餐前小食

Seasonal Vegetables

季節時令蔬菜

Apple Wood Smoked Tomatoes

with Burrata Herbs Ice-Cream

蘋果木煙燻蕃茄伴布拉塔芝士香草雪糕

ST Louis, Blanc de Blanc, Brut

Black Truffle Wild Mushroom Bisque

黑松露野菌濃湯

Seaweed, Nametake Mushrooms

with Saffron Cream Sauce

紫菜金菇伴番紅花忌廉汁

Viognier, Delas, France

Organic Green Asparagus Royale

with Fresh Black Truffle

黑松露有機露荀燉蛋

Spaghetti

with Black and White Garlic

黑白大蒜意粉

Riesling, Wittmann, Germany

Homemade Seasonal Fruit Sorbet

自定製時令水果雪葩

Pithivier Vegetables

with Kohlrabi

法式茼藍蔬菜酥

Rosso Di Montalcino, Italy

Passion Fruit & Mango Pavlova

百香果芒果蛋白酥

Petit Four

餐後小點

\$988 /person

+\$498 with 4 glasses wine pairing

另加 HK\$498 跟配四杯美酒搭配

• Vegetarian Menu •

Subject to 10% service charge / Cake cutting fee \$58/pax

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