



PANO
ASIAN FRENCH

Early Dinner Menu

Amuse Bouche

餐前小點

Slow-cooked Razor Clam, Mandarin Jam

慢煮蠔子皇 配 蜜柑果醬

St Louis, Blanc de Blancs, Brut France

Roasted Daikon Bisque with Scallop

香烤大根蘿蔔濃湯 配 元貝

Slow-cooked Maine Lobster, Butternut Squash

with Preserved Lemon Sauce

慢煮緬因龍蝦 配 牛油南瓜及鹽漬檸檬汁

Courtault Michelet Chablis

or

Slow-cooked Spice Pork Chop

with Fennel Red Wine Sauce

慢煮香料有骨豬扒配茴香紅酒汁

Villa Antinori, Toscana, Italy

or

(Supplement Add \$168)

Charcoal Grilled Wagyu Beef Tenderloin

with Shaoxing Wine Black Vinegar Sauce

炭烤和牛柳 配 紹興酒黑醋汁

Rosso Di Montalcino Italy

Passion Fruit & Mango Pavlova

百香果芒果蛋白酥

Coffee or Tea

LUXE MEMBER | \$598^{HK}/Per Guest
MASTERCARD HOLDER

REGULAR | \$638^{HK}/Per Guest
DINER

Add HK\$198 with 2 glasses wine pairing

追加 HK\$198 另加 2 杯美酒配搭



priceless
with LUBUDS.

Food is subject to seasonal availability and may be changed from time to time without prior notice.
Cannot be used together with other offers. LUBUDS® Club LUXE member discounts are not applicable to this offer.
All prices are in Hong Kong Dollars and subject to a 10% service charge.

Please advise our associates if you have any food allergies or special dietary requirements
食品隨季節及供應而定及不時更換，恕不另行通知。不可與其他優惠一併使用。LUBUDS® CLUB LUXE 會員優惠及折扣不適用於此套餐
所有價格均以港幣計算，並需另收百分之十服務費。如閣下對任何食物過敏或有特別飲食要求，請與我們的職員聯絡