

DEGUSTATION DINNER 嚐味晚膳菜譜

HOKKAIDO SCALLOP

bottarga crust | sweet corn mousseline

北海道帶子 | 烏魚子脆 | 粟米慕絲

or 或

CRÈME BRÛLÉE AU FOIE GRAS

plum gel | hazelnut brioche

鵝肝焦糖燉蛋 | 布祿果醬 | 榛子甜麵包

CREAM OF WILD MUSHROOM

shaved black truffle

蘑菇忌廉湯 | 黑松露

or 或

SIGNATURE LOBSTER BISQUE

crème de cassis

招牌龍蝦湯 | 黑加侖子酒

ROASTED BEEF TENDERLOIN

braised short rib | purple potato | heirloom carrot ribbon

烤牛柳 | 燒牛肋骨 | 紫薯 | 紅蘿蔔絲

or 或

GRILLED SEA BREAM

cuttlefish and tarragon sauce | asparagus | peas

香烤鯛魚 | 龍蒿墨魚醬 | 蘆筍 | 青豆

MILLE-FEUILLE

strawberry confit | vanilla custard

千層酥 | 糖漬士多啤梨 | 雲呢啞吉士醬

or 或

CHOCOLATE FONDANT

vanilla ice cream

朱古力心太軟 | 雲呢啞雪糕

Coffee or Tea 咖啡或茶

Madeleine 瑪德蓮貝殼蛋糕

每位港幣HK\$690 per guest

Subject to 10% Service Charge 另收加一服務費

Our food and beverage may contain traces of allergens, as our kitchen is an environment where allergens could be present. For guests with special dietary requirements or allergies who may wish to know about the food ingredients used, please contact the manager.

我們的食物和飲料可能含有微量過敏原，因為我們的廚房是一個可能存在任何過敏原的環境。

如有特殊飲食要求或對某些食物過敏而希望了解食物成分，請聯繫餐廳經理。

BRASSERIE
on the EIGHTH