



Festive Set Dinner Menu

APPETISERS

French Charcuterie

Cuttlefish Quenelle

caviar asparagus cream

Mango and Passion Fruit Sorbet

MAINS

Dover Sole Ballotine À La Polonaise

romanesco | fondant potato | caper almond gremolata

or

Roasted Turkey

braised red cabbage | glazed chestnut | Brussels sprouts

DESSERT

Christmas Log Cake

chocolate | cherries

or

Christmas Ornament

vanilla | raspberry | almond

COFFEE OR TEA

HK\$1,288 per guest

Subject to 10% service charge

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, please contact the manager.

BRASSERIE
on the **EIGHTH**





節慶晚餐

頭盤

法式前菜拼盤

墨魚滑

魚子醬蘆筍忌廉

芒果熱情果雪葩

主菜

香煎比目魚卷

羅馬花椰菜 | 香焗薯仔 | 酸豆杏仁香草碎

或

香烤火雞

燴紅椰菜 | 蜜餞栗子 | 椰菜仔

甜品

聖誕樹頭蛋糕

朱古力 | 櫻桃

或

夢幻聖誕球蛋糕

雲呢啞 | 紅桑子 | 杏仁

咖啡或茶

每位港幣\$1,288

另收加一服務費

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，請您聯繫餐廳經理。

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