



New Year's Eve Feast

BUFFET COUNTER

Seafood on Ice

Boston lobster | snow crab leg | king prawns | mussels | whelks

Freshly Shucked Oysters

APPETISERS

Beef Bone Broth Elixir
bone marrow dumpling

Butter Poached Alaskan King Crab
cauliflower cream

Blood Orange Bellini Sorbet

MAINS

Turbot Fillet
carrot mousse | saffron ginger cream

or

Wagyu Sirloin and Beef Cheek
glazed heirloom root | lemon garlic herbs | roasted potatoes

DESSERT

Champagne and Pear Mousse Sorbet
or

Chocolate and Cherry
whipped ganache | cherries | ice cream

COFFEE OR TEA

HK\$1,488 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





除夕精選晚餐

自助餐區

冰鎮海鮮 | 即開生蠔

頭盤

牛骨鮮湯

牛骨髓雲吞

慢煮牛油阿拉斯加皇帝蟹

椰菜花忌廉

血橙香桃雪葩

主菜

香煎多寶魚柳

甘筍慕絲 | 藏紅花薑忌廉汁

或

西冷和牛及香煎牛頰肉

蜜燒根菜 | 檸檬大蒜香草醬 | 烤薯仔

甜品

香檳香梨慕絲 | 雪葩

或

櫻桃朱古力

忌廉 | 櫻桃 | 雪糕

咖啡或茶

每位港幣\$1,488

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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