



BRASSERIE on the EIGHTH

Valentine's Day Dinner



AMUSE-BOUCHE

FOIE GRAS CRÈME BRÛLÉE

APPETISER

SCAMPI

cucumber | smoked egg yolk cream | caviar

or

LOBSTER

carpaccio | blood orange | green peas | hazelnut | black truffle

PASTA

PIGEON BREAST

wild mushroom | marsala juice

or

CONSOMMÉ

double-boiled ox tail | cepes mushroom ravioli

MAIN COURSE

WAGYU

baby turnips | potato terrine | roasted pepper cream

or

TURBOT

mint artichoke | romanesco | mussels

DESSERT

MILLE-FEUILLE

strawberry | rose confit | vanilla pastry cream

or

GATEAUX

red fruit mousse | raspberry crunch | yoghurt sorbet

HK\$2,680 for two

Complimentary two glasses of Perrier-Jouët Rosé Champagne.

A supplement of HK\$208 for an upgrade to a bottle of Perrier-Jouët Rosé Champagne.

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

Prices are in Hong Kong dollars, subject to 10% service charge