

Thanksgiving Five-Course Dégustation Menu

感恩節美饌滋味

Thursday, 28 November 2019

AMUSE BOUCHE OF JERUSALEM ARTICHOKE

pulled pork croquette | aioli

耶路撒冷朝鮮薊配炸豬肉丸 | 蒜蓉蛋黃醬

SEARED HOKKAIDO SCALLOPS

green peas mousseline | crustacean sauce | creamy spaetzle

香煎北海道帶子 | 青豆蓉 | 蛋黃醬 | 忌廉面筋 | 海鮮汁

CREAM OF CARROTS

river shrimps | walnut oil

甘筍忌廉湯 | 海蝦 | 合桃油

SLOW ROASTED TURKEY

glazed chestnuts | red cabbage | Brussel sprouts | Giblette sauce

慢燒火雞 | 焦糖栗子 | 燴紅椰菜 | 比利時椰菜 | 雞雜汁

or

FILLET OF SEA BASS

pumpkin puree | baby zucchini | Romanesco | wild mushroom sauce

香煎海鱸魚 | 南瓜蓉 | 意大利青瓜 | 花椰菜 | 野菌汁

GRIOTTIES CHERRY CLAFOUTIS

poached pear in honey ginger cinnamon syrup | maple walnut ice cream

法式車厘子杏仁布甸 | 燴蜜糖香梨 | 合桃雪糕

HK\$ 888 plus 10% service charge per person

BRASSERIE
on the **EIGHTH**