

SET LUNCH MENU 商務午市套餐

LUNCH REFRESHMENTS

FRESH LIME SODA 青檸梳打	95
HOMEMADE LEMONADE 自家製檸檬汁	95
CEDER'S GIN TONIC (NON-ALCOHOLIC) 無酒精氈酒雞尾酒	95
GRAPEFRUIT SQUASH 西柚氣泡特飲	95

CHOICE OF APPETIZERS AND SALADS

from the "kitchen counter"

自選沙律吧

OR

CHOICE OF SOUPS

French onion soup | lobster bisque | cream of mushroom

精選湯類 (可選法式洋蔥湯 / 龍蝦湯 / 白菌忌廉湯)

please choose one main course from our selection:

WILD MUSHROOM RISOTTO

comte cheese | black truffle

什菌黑松露意大利飯

PAN-FRIED SEABASS FILLET

vermouth sauce | pumpkin mousseline

香煎鱸魚伴南瓜蓉配苦艾酒汁

PAN-SEARED COD FILLET

white wine sauce | seasonal vegetables

香煎銀鱈魚配白酒汁及時令蔬菜

BRAISED OX-TAIL

red wine sauce | seasonal vegetables | mashed potato

紅酒汁燴牛尾配薯蓉及時令蔬菜

GRILLED AUSTRALIAN LAMB CHOPS

rosemary gravy | roast potatoes

烤澳洲羊架配迷迭香草汁

TRADITIONAL DUCK LEG CONFIT

jus de canard | lentil du Puy

鴨肝汁煮傳統法式油封鴨腿配蘭度豆

BEEF ROSSINI

truffle sauce | shallot confit | foie gras | potato gnocchi

黑松露汁香煎鴨肝伴牛柳配乾蔥汁煮薯仔麵團

ADD 280

For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask for the manager
如有特殊飲食要求或對某些食物過敏而希望瞭解食物成分, 請您聯繫餐廳經理

Prices are in Hong Kong dollars, subject to 10% service charge. 所有價目另加一服務費均以港元計算

please choose one dessert from our selection:

BABA AU RHUM

marinated strawberries | crème double
巴巴利酒蛋糕, 醃士多啤梨, 特製奶油

TIRAMISU

意大利芝士蛋糕

MACEDONIA DI FRUTTA

seasonal fresh fruits platter | yogurt
鮮菓碟

SORBET

sorbet
鮮菓雪葩

GLACÉ

ice-cream
意大利雪糕

BITTER CHOCOLATE MOUSSE

coffee granite | cappuccino foam
特濃朱古力慕絲

ARTISAN CHEESE PLATTER

organic honey | figs | almond bread
精選芝士

COFFEE OR TEA 咖啡或茶

PETITS FOURS 法式甜點

4-COURSE LUNCH 四道菜套餐 (1 / 2 ENTREE, 1 MAIN, 1 / 2 DESSERT)

488

3-COURSE LUNCH 三道菜套餐

468

BRASSERIE
on the EIGHTH

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