

SET LUNCH MENU 商務午市套餐

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

BRASSERIE APPETIZERS & SALADS

精選沙律

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 SALMON FILLET

vermouth sauce | pumpkin mousseline

香煎三文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 LAMB CHOPS

rosemary gravy | roast potatoes

烤澳洲羊架配迷迭香草汁

TRADITIONAL DUCK LEG CONFIT

jus de canard | lentilles du Puy

傳統法式油封鴨腿配蘭度豆

BEEF ROSSINI

truffle sauce | shallot confit | foie gras | potato gnocchi

香煎牛柳伴鴨肝及薯仔麵團配黑松露汁

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:

CRÈME BRÛLÉE
Cointreau
法式焦糖燉蛋 | 橙酒

VANILLA ICE CREAM
clementine coulis | marinated berries | pistachio tuile
雲呢拿雪糕 | 雜莓柑橘醬 | 開心果薄脆

CHOCOLATE AND AMARETTI SEMIFREDDO
rum flavored crêpe anglaise | chestnuts
朱古力 | 杏仁餅奶凍 | 栗子 | 蛋奶醬

TIRAMISU
意大利芝士蛋糕

FRESH FRUIT PLATTER
鮮菓碟

COFFEE OR TEA 咖啡或茶
PETITS FOURS 法式甜點

4-COURSE 四道菜 (ENTRÉE, SOUP, MAIN, DESSERT) 488

3-COURSE 三道菜 (ENTRÉE OR SOUP, MAIN, DESSERT) 468

BRASSERIE
on the **EIGHTH**

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