

Blooming Romance with Chantecaille

PAN-SEARED DUCK BREAST
duck jus | rose and golden beetroot purée

Château de L'Escarelle Rose, Coteaux-Varois-en-Provence, France, 2019

or

PAN-FRIED HOKKAIDO SCALLOPS
sea urchin sauce | green pea mousseline

William Fèvre, Chablis, Burgundy, France, 2018

LOBSTER BISQUE
crème de cassis

or

CREAM OF MUSHROOM
black trumpet | dried rose petals

PAN-FRIED CHILEAN COD AND KING PRAWNS
rose Champagne sauce | pumpkin purée

Barbera, Rizzi, Barbera d'Alba, Piemonte, Italy, 2017

or

PAN-ROASTED U.S. BEEF TENDERLOIN
beef jus | creamy wild mushroom ragout | green asparagus

Château Siran, Margaux, Bordeaux, France, 2011

ROSE CHOCOLATE HEART
strawberry and rose compote

Moscato, Michele Chiarlo Nivole Moscato D'Asti, Piemonte, Italy, 2019

or

STRAWBERRY MILLE FEUILLE
vanilla Anglaise

Moscato, Michele Chiarlo Nivole Moscato D'Asti, Piemonte, Italy, 2019

Petits Fours
coffee or tea

HK\$2,288 plus 10% service charge for two

selected wine pairing with 2 glasses per guest 220
premium wine pairing with 3 glasses per guest 280

C H A N T E C A I L L E

BRASSERIE
on the EIGHTH

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。