

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:

BARBARIE DUCK BREAST

honey glazed | duck jus | golden beets

香煎鴨胸 | 鴨肉汁 | 黃菜頭

TOURNEDOS OF BEEF

Madeira sauce | carrot cooked in three ways: purée | glazed & pickles

香煎牛柳 | 法式牛肉汁 | 三式甘筍醬

FILET OF SALMON

parsley sauce | fennel cream | boiled potatoes | chives

香煎三文魚柳 | 芫荽醬 | 茴香 | 馬鈴薯 | 香蔥

GRILLED LAMB CHOPS

rosemary gravy | roast potatoes

烤澳洲羊架配迷迭香草汁

RISOTTO

petits pois | cassis | chives | fresh goat cheese

意大利飯 | 碗豆 | 黑加倫子 | 香蔥 | 羊奶芝士

BEEF ROSSINI

truffle sauce | shallot confit | foie gras | potato gnocchi

香煎牛柳 | 黑松露汁 | 鴨肝 | 乾蔥汁 | 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:

STRAWBERRY ROMANOFF
marinated strawberries | crème Chantilly
法式草莓 | 忌廉 | 杏仁片

TIRAMISU
傳統意大利芝士蛋糕

PAVLOVA
fresh spring berries | mango and passion fruit sauce
奶油蛋白蛋糕 | 雜莓 | 芒果熱情果醬

SEASONAL FRESH FRUITS
鮮菓碟

SHERBETS OR ICE CREAMS
fresh spring berries | mango and passion fruit sauce
精選雪糕或雪葩

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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