

Staycation Experience – Brasserie on the Eighth

SELECTION OF HORS D'OEUVRE

crab meat cannoli | Bayonne ham with fig | smoked salmon | pickled cucumber

法式精選拼盤 | 蟹肉卷 | 法國火腿無花果 | 煙三文魚 | 醃青瓜

or

PAN SEARED DUCK LIVER

caramelized strawberry | Balsamic cream | toasted brioche

法國鴨肝伴焦糖士多啤梨 | 黑醋醬 | 甜包多士

CREAM OF SPINACH

baby shrimps | herb croutons

菠菜忌廉湯 | 幼蝦 | 香草包粒

or

CHESTNUT VELOUTE

seared scallops

栗子濃湯 | 香煎帶子

DUO OF BEEF

beef goulash | mashed potato | grilled striploin 'chateau cut" | red wine jus

牛肉二重奏 | 匈牙利牛肉 | 薯蓉 | 扒西冷 | 紅酒汁

or

CHILEAN SEABASS AND KING PRAWN

seasonal vegetables | lemon butter cream sauce

智利鱸魚併大蝦 | 時令蔬菜 | 牛油檸檬忌廉汁

MILLEFEUILLE

caramelized puff pastry | fresh strawberries | vanilla cream

法式焦糖千層酥 | 士多啤梨 | 香草奶油

or

CHOCOLATE DOME

passion fruit granite and exotic foam

朱古力蛋糕 | 熱情果 | 刨冰及泡沫

seasonal mocktails	80
crafted cocktails	135
wine pairing with 2 glasses per guest	300
wine pairing with 3 glasses per guest	390

Our food and beverage may have traces of any allergen, as our kitchen is an environment where all allergens may be present.

For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask the manager.

我們的食物和飲料可能含有微量過敏原，因為我們的廚房是一個可能存在任何過敏原的環境。

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

BRASSERIE
on the **EIGHTH**