

BLEND BROTHERS X BRASSERIE ON THE EIGHTH | À LA CARTE
AVAILABLE BETWEEN 7TH AND 14TH NOVEMBER EXCLUSIVELY

APPETIZERS 頭盤

DESIGNED BY BLEND BROTHER, NETHERLANDS

IRISH MOR OYSTER 138
basil smash granita
愛爾蘭莫爾生蠔 | 羅勒碎冰

RADICCHIO ROSSO 280
red beetroot | Dukkah vinaigrette | Rubia balsamico
smoked eel | dried dairy cow heart
紅菊苣 | 紅甜菜根 | 杜卡香料油醋汁 | 香醋 | 煙燻鰻魚 | 風乾乳牛心

CRAB & KOHLRABI 280
蟹肉甘藍沙律

DUTCH MUSSELS 280
white wine sauce with coconut | lovage
荷蘭青口 | 白酒椰奶醬 | 香芹草

BLEND CROQUETTE 320
pork | Dutch oysters | fish sauce | codium
炸丸子豬肉 | 荷蘭生蠔 | 魚露 | 海葡萄

BRIOCHE 320
Dutch croquette Holstein neck | Rubia Galega Fat
mizuna salad | shallot compote | smoked eel | black truffle Périgord
牛油麵包 | 荷蘭可樂餅 | 霍爾斯坦牛頸肉 | 牛脂 | 水菜沙拉 | 青蔥蜜餞 | 煙燻鰻魚 | 黑松露

HAMACHI & SCALLOP CRUDO 320
Jalapeños | yuzu
油甘魚帶子生魚片 | 墨西哥辣椒 | 柚子

LANGOUSTINES 440
potato | 'Nduja espuma
螯蝦 | 馬鈴薯 | 西班牙辣香腸泡沫

BRASSERIE ON THE EIGHTH SIGNATURES

PAN-SEARED DUCK FOIE GRAS 250
grilled apricot | toasted brioche
香煎鴨肝 | 烤杏桃 | 烤甜麵包

U.S. BEEF STEAK TARTARE 280
美國牛肉他他

SOUPS 湯

BRASSERIE ON THE EIGHTH SIGNATURES

CREAM OF WILD MUSHROOM 170
蘑菇忌廉湯

SIGNATURE LOBSTER BISQUE 190
crème de cassis
招牌龍蝦湯 | 黑加侖子酒

Subject to 10% service charge
另收加一服務費

Our food and beverage may contain traces of allergens, as our kitchen is an environment where allergens could be present.
For guests with special dietary requirements or allergies who may wish to know about the food ingredients used, please contact the manager.

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MAINS 主菜

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HOLSTEIN SHORT RIB	360
potato truffle espuma BBQ mousseline	
霍爾斯坦短肋肉 馬鈴薯松露泡沫 烤肉慕斯	
BLACK COD	480
smoked eel mousseline spinach sea vegetables	
鱈魚 煙燻鰻魚慕斯 菠菜 海洋蔬菜	
BEL CRISP BBQ	480
Mousseline crudités crispy ketchup	
燒烤 慕斯 生蔬 脆皮番茄醬	
BUTTERFLIED SEABASS	680
fig leaf oil pine nuts capers fish roe	
蝴蝶式鱸魚 無花果葉油 松子 刺山柑 魚子	

BRASSERIE ON THE EIGHTH SIGNATURES

FRENCH ROASTED SPRING CHICKEN	360
green asparagus	
法式香烤春雞 青蘆筍	
AUSTRALIAN RIB EYE (10 OZ)	420
澳洲肉眼扒 (10 安士)	
RACK OF LAMB	420
provençale style ratatouille lamb jus	
普羅旺斯烤羊架 燴雜菜 羊肉汁	

VEGETARIAN SELECTION

DESIGNED BY BLEND BROTHER, NETHERLANDS

CELERIAC	220
béarnaise Sauce watercress	
芹菜根 香草醬 水田芥	
BRIOCHE	220
mushrooms Mizuna	
牛油麵包 蘑菇 紫葉水蓼	

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