

BLEND BROTHERS X BRASSERIE ON THE EIGHTH | OPENING NIGHT DINNER MENU
6TH NOVEMBER
DESIGNED BY BLEND, NETHERLANDS

WELCOME APERITIF

GIN BASIL SMASH | VIRGIN BASIL SMASH

DUTCH IMPERIAL OYSTERS NO.5

basil smash granita | pickled Jalapeños | Huacatay
荷蘭帝國生蠔 | 羅勒冰沙 | 醃製墨西哥辣椒 | 胡阿卡特葉

HAMACHI & SCALLOP CRUDO

Jalapeños | yuzu

油甘魚帶子生魚片 | 墨西哥辣椒 | 柚子

Riesling Trocken, Künstler, Rheinga, Germany

BRIOCHE

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 | 黑松露醬

Chardonnay, Tiansai Vineyards T20, Xinjiang, China

BUTTERFLIED SEABASS

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

Pinot Noir, Louis Latour, Beaune Rouge, Burgundy, France

Or

BELCRISP BBQ

mousseline | green asparagus | crispy ketchup

燒烤 | 慕斯 | 生蔬 | 脆皮番茄醬

Pinot Noir, Louis Latour, Beaune Rouge, Burgundy, France

PORNSTAR MARTINI

almond crumble | pineapple tartare | mint julep granite

杏仁酥碎 | 鳳梨塔塔 | 薄荷朱利酒冰沙

Tokaji Sweet Szamorodni, Chateau Pajzos, Tokai, Hungary

Priced at \$1,480

每位港幣 \$1,480

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

BRASSERIE
on the EIGHTH