

BLEND BROTHERS X BRASSERIE ON THE EIGHTH | DEGUSTATION DINNER
AVAILABLE BETWEEN 7TH AND 14TH NOVEMBER EXCLUSIVELY
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
油金魚帶子生魚片 | 墨西哥辣椒 | 柚子

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

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

Or 或

BELCRISP BBQ

mousseline | green asparagus | crispy ketchup
燒烤 | 慕斯 | 生蔬 | 脆皮番茄醬

PORNSTAR MARTINI

almond crumble | pineapple tartare | mint julep granite
杏仁酥碎 | 鳳梨塔塔 | 薄荷朱利酒冰沙

5-COURSE MENU 五道菜晚餐 1080

4-COURSE MENU 四道菜晚餐 880

Choose two entrées | one main course | one desserts

可選兩款前菜 | 一款主菜 | 一款甜品

WINE PAIRING 精選餐酒搭配

2 GLASSES 杯 228

3 GLASSES 杯 328

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