

BLEND BROTHERS X BRASSERIE ON THE EIGHTH | BUSINESS LUNCHEON MENU
AVAILABLE ON 7TH, AND BETWEEN 10TH AND 13TH NOVEMBER EXCLUSIVELY
DESIGNED BY BLEND, NETHERLANDS

WELCOME APERITIF

GIN BASIL SMASH | VIRGIN BASIL SMASH

SALAD AND APPETIZER BAR

前菜沙律吧

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

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OR 或

HAMACHI & SCALLOP CRUDO

jalapeños | yuzu

油金魚帶子生魚片 | 墨西哥辣椒 | 柚子

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OR 或

SOUPS

Please choose one from our selection

FRENCH ONION SOUP | LOBSTER BISQUE | CREAM OF MUSHROOM

湯類

請選擇一款

法式洋蔥湯 | 龍蝦湯 | 白菌忌廉湯

BY BRASSERIE ON THE EIGHTH

MAINS 主菜

BLACK COD

smoked eel mousseline | spinach | sea vegetables

鱈魚 | 煙燻鰻魚慕斯 | 菠菜 | 海洋蔬菜

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OR 或

BELCRISP BBQ

mousseline | green asparagus | crispy ketchup

燒烤 | 慕斯 | 青蘆筍 | 脆皮番茄醬

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OR 或

ROASTED U.S. BEEF SIRLOIN

asparagus | crispy onion

慢燒美國西冷 | 蘆筍 | 香脆洋蔥

BY BRASSERIE ON THE EIGHTH

PORNSTAR MARTINI

almond crumble | pineapple tartare | mint julep granite

杏仁酥碎 | 鳳梨塔塔 | 薄荷朱利酒冰沙

4-COURSE LUNCH 四道菜午餐 508

Choose two entrées | one main course | one dessert

可選兩款前菜 | 一款主菜 | 一款甜品

3-COURSE LUNCH 三道菜午餐 488

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