

PÉRIGORD BLACK TRUFFLE SPECIALS 法國黑松露精選菜譜

HOKKAIDO SCALLOP

petit pois mousseline | honey-pickled ginkgo | black truffle
北海道帶子 | 青豆慕絲 | 蜜漬銀杏 | 黑松露

or 或

SAUTÉED CHANTERELLE MUSHROOM

mâche salad | fresh pear | walnut dressing
香炒雞油菌 | 羊萵苣沙律 | 新鮮香梨 | 核桃醬汁

CREAMY CHANTERELLE MUSHROOM

crispy artichoke
雞油菌忌廉湯 | 香脆雅枝竹

or 或

SIGNATURE LOBSTER BISQUE

crème de cassis
招牌龍蝦湯 | 黑加侖子酒

BEEF MEDALLIONS

zucchini rose | truffle mashed potatoes | Jerusalem artichoke | morel mushroom
牛柳 | 意大利青瓜花 | 黑松露薯蓉 | 耶路撒冷雅枝竹 | 羊肚菌

or 或

SEA BASS

squid spaghetti | vin jaune and black truffle sauce
鱸魚 | 魷魚意粉 | 黃酒黑松露汁

BLACK TRUFFLE AND MADAGASCAR VANILLA TARTLET

黑松露馬達加斯加雲呢噠撻

or 或

BLACK TRUFFLE CRÈME BRÛLÉE

Sobacha ice cream
黑松露焦糖燉蛋 | 蕎麥茶雪糕

'Diamant Noir Fizz' Cocktail / Mocktail

「黑鑽之夜」雞尾酒 / 無酒精雞尾酒

每位港幣\$888 per guest

Our food and beverage may contain traces of allergens, as our kitchen is a shared environment where allergens may be present. Guests with special dietary requirements or allergies are advised to contact the restaurant manager for details.
酒店提供的食物及飲料可能含有微量致敏物，因廚房為共用環境而可能存在各種致敏物。
如有特殊飲食要求或對某些食物過敏，請向餐廳經理了解食物成分。
Prices are in Hong Kong dollars, subject to 10% service charge.
所有價目均以港元計算及另加一服務費。

BRASSERIE
on the EIGHTH