

THANKSGIVING SET DINNER MENU 感恩節精選晚餐

AMUSE-BOUCHE

foie gras | compressed apple sphere | calvados gel | micro shiso

香煎鵝肝 | 蘋果 | 蘋果白蘭地啫喱 | 紫蘇苗

BUTTER-POACHED LANGOUSTINE

pumpkin velouté | pickled chanterelles | pumpkin seed crumble

牛油慢煮螯蝦 | 南瓜濃湯 | 醃漬雞油菌 | 南瓜籽碎

ROASTED CHESTNUT AND CELERIAC CAPPUCINO

crispy pancetta dust

烤栗子和芹菜根濃湯 | 脆意大利煙肉碎

HALIBUT FILLET

heirloom beetroot coins | champagne beurre blanc | braised leeks | dill oil

香煎比目魚柳 | 紅菜頭 | 香檳奶油醬 | 燴大蔥 | 蒔蘿油

or 或

TURKEY BALLOTINE

honey pea mousseline | glazed baby root vegetables | cranberry gastrique

火雞卷釀蜜糖豆慕斯 | 糖燴迷你根莖蔬菜 | 紅莓醬

SPÉCULOOS CAKE

walnut crunch | pear sorbet

比利時焦糖餅乾蛋糕 | 香脆核桃 | 西洋梨雪葩

or 或

PUMPKIN MILLE-FEUILLE

pumpkin cream | honey ginger compote | rum ice cream

南瓜千層酥 | 南瓜忌廉 | 薑蜜果醬 | 秣酒雪糕

Coffee or Tea 咖啡或茶

Madeleine 瑪德蓮貝殼蛋糕

每位港幣 HK\$788 per guest

Our food and beverages may contain traces of allergens, as our kitchen is a shared environment where allergens may be present. Guests with specific 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。如有特殊飲食需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