

Lavender Bloom

FRENCH DUCK BREAST

lavender honey glaze | heirloom beetroots | cherry salad | hazelnut

Or

SCALLOP TARTARE

lavender marinade | potato mille-feuille

CAULIFLOWER VELOUTÉ

sautéed escargot | garlic lavender oil

Or

CREAM OF WILD MUSHROOM

garlic lavender oil

LAVENDER ROASTED PIGEON BREAST

balsamic leg confit | apricot | purple potato mousseline | baby turnip

Or

LAVENDER MINT-CRUSTED RACK OF LAMB

braised shank tournedos | grilled oyster mushroom | artichoke | morel jus

LAVENDER DELIGHT

citrus meringue | lavender cream

Or

LAVENDER WHITE CHOCOLATE

lavender mousse | blueberry coulis | almond sable

Coffee or Tea
Confectioneries

“LAVENDER BREEZE” COCKTAIL

3-COURSE HK\$888 PER GUEST

4-COURSE HK\$988 PER GUEST

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

BRASSERIE
on the **EIGHTH**

紫魅薰衣草

法式鴨胸

薰衣草蜂蜜醬 | 紅菜頭 | 櫻桃沙律 | 榛子

或

帶子他他

薰衣草醃醬 | 馬鈴薯千層

椰菜花濃湯

法式煎田螺 | 大蒜薰衣草油

或

野生蘑菇濃湯

大蒜薰衣草油

薰衣草烤鵝胸

陳醋油封鵝腿 | 杏脯 | 紫薯慕絲 | 小蘿蔔

或

薰衣草薄荷烤羊架

燴羊膝 | 烤秀珍菇 | 雅枝竹 | 羊肚菌汁

薰衣草甜品

柑橘蛋白霜 | 薰衣草忌廉

或

薰衣草白朱古力

薰衣草慕絲 | 藍莓醬 | 杏仁酥

咖啡或茶

法式小甜點

「浪漫微薰」雞尾酒

三道菜 每位港幣 HK\$888

四道菜 每位港幣 HK\$988

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了解食物成分，請您聯繫餐廳經理。

BRASSERIE
on the EIGHTH