

Lavender Bloom Menu

FRENCH DUCK BREAST

lavender honey glaze | heirloom beetroot | cherry salad | hazelnut

\$260

SCALLOP TARTARE

lavender marinade | potato mille-feuille

\$280

CAULIFLOWER VELOUTÉ

sautéed escargot | garlic lavender oil

\$190

LAVENDER ROASTED PIGEON BREAST

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

\$480

LAVENDER MINT-CRUSTED RACK OF LAMB

braised shank tournedos | grilled oyster mushroom artichoke | morel jus

\$480

LAVENDER DELIGHT

citrus meringue | lavender cream

\$180

LAVENDER WHITE CHOCOLATE

lavender mousse | blueberry coulis | almond sable

\$180

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

\$260

帶子他他

薰衣草醃醬 | 馬鈴薯千層

\$280

椰菜花濃湯

法式煎田螺 | 大蒜薰衣草油

\$190

薰衣草烤鵝胸

陳醋油封鵝腿 | 杏脯 | 紫薯慕絲 | 小蘿蔔

\$480

薰衣草薄荷烤羊架

燴羊膝 | 烤秀珍菇 | 雅枝竹 | 羊肚菌汁

\$480

薰衣草甜點

柑橘蛋白霜 | 薰衣草忌廉

\$190

薰衣草白朱古力

薰衣草慕絲 | 藍莓醬 | 杏仁酥

\$180

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