

Lavender Bloom

WINE DINNER

“LAVENDER BREEZE” COCKTAIL

AMUSE BOUCHE

FRENCH DUCK BREAST

lavender honey glaze | heirloom beetroot | cherry salad | hazelnut

Cinsault Blend, Gérard Bertrand, Côte des Roses, Languedoc-Roussillon 2023

SCALLOP TARTARE

lavender marinade | potato mille-feuille

Chardonnay Blend, Domaine de Cigalus, Languedoc-Roussillon 2023

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

Cabernet Sauvignon Blend, Domaine de Cigalus, Languedoc-Roussillon 2021

GSM Blend Gérard Bertrand, Clos d'Ora, Languedoc-Roussillon 2012

LAVENDER DELIGHT

citrus meringue | lavender cream

HK\$1,488 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

美酒晚宴

「浪漫微薰」雞尾酒

法式鴨胸

薰衣草蜂蜜醬 | 紅菜頭 | 櫻桃沙律 | 榛子

Cinsault Blend, Gérard Bertrand, Côte des Roses, Languedoc-Roussillon 2023

帶子他他

薰衣草醃醬 | 馬鈴薯千層

Chardonnay Blend, Domaine de Cigalus, Languedoc-Roussillon 2023

薰衣草烤鴿胸

陳醋油封鴿腿 | 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

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薰衣草甜點

柑橘蛋白霜 | 薰衣草忌廉

每位港幣 HK\$1,488

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