

BRASSERIE on the EIGHTH

LAVENDER BLOOM WINE DINNER

紫魅薰衣草美酒晚宴

AMUSE BOUCHE

LAVENDER HONEY-GLAZED BURRATA

薰衣草蜜餞水牛芝士

LAVENDER CITRUS-CURED SALMON

pink peppercorn | fennel salad | citrus yoghurt dressing

薰衣草柑橘醃三文魚 | 粉紅胡椒 | 茴香沙律 | 柑橘乳酪醬

G DE GALOUPET 2024

ROASTED PUMPKIN AND LAVENDER VELOUTÉ

seared Hokkaido scallop

烤南瓜薰衣草濃湯 | 香煎北海道帶子

WHISPERING ANGEL 2025

ROCK ANGEL 2024

LAVENDER AND ROSEMARY-CRUSTED LAMB RACK

honey-glazed heirloom beetroot | fava bean purée | lavender red wine jus

薰衣草迷迭香脆皮羊架 | 蜜餞紅菜頭 | 蠶豆蓉 | 薰衣草紅酒汁

or 或

LAVENDER LINE-CAUGHT SEA BASS

Jerusalem artichoke crisp | petits pois mousseline | lavender-infused beurre blanc

野生海鱸魚 | 耶路撒冷雅枝竹脆片 | 青豆慕絲 | 薰衣草白酒牛油汁

CHÂTEAU MINUTY ROSE ET OR 2025

CHÂTEAU MINUTY 281 2024

MASCARPONE LAVENDER MOUSSE

blueberry | almond croustillant

馬斯卡彭芝士薰衣草慕絲 | 藍莓 | 杏仁脆餅

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。

CHÂTEAU
GALOUPET
CRU CLASSÉ CÔTES DE PROVENCE

Whispering Angel
PROVENCE

ROCK
Angel

MINUTY