

FRENCH GOURMAY SET DINNER MENU

「法國五月美食薈」四道菜精選晚餐

CROUSTILLANT DE CRABE

crispy crab cake | lemon aioli | champagne saffron emulsion | granny smith chiffonade
酥脆蟹肉餅 | 檸檬蒜香蛋黃醬 | 香檳藏紅花泡沫 | 青蘋果絲

OR 或

MOSAIC

beef tenderloin | pickled turnips | white asparagus and cucumber salad
牛柳馬賽克 | 醃蘿蔔 | 白蘆筍青瓜沙律

FOREST MUSHROOM VELOUTÉ

cep oil | chive chantilly
野菌濃湯 | 牛肝菌油 | 法蔥忌廉

OR 或

SIGNATURE LOBSTER BISQUE

crème de cassis
招牌龍蝦濃湯 | 黑加侖子酒

CORDON BLEU

chicken farce | Gruyère cheese | Bayonne ham
炸雞肉扒 | 瑞士芝士 | 巴約納火腿

OR 或

MEUNIÈRE

dover sole knots | Kenya beans roulade | lemon butter sauce
香煎龍脷魚 | 法邊豆 | 檸檬牛油汁

MANGO MATCHA PALETTE

mango mousse | matcha ganache | croustillant | vanilla chantilly
芒果抹茶蛋糕 | 芒果慕絲 | 抹茶軟心 | 脆餅底 | 雲呢啞忌廉

OR 或

PERUVIAN 70% DARK CHOCOLATE FINGER

chocolate Namelaka | caramelised hazelnut | hazelnut crunch | raspberry ice cream
秘魯70%朱古力蛋糕 | 朱古力軟心 | 焦糖榛子 | 榛子脆底 | 紅桑子雪糕

'CALVADOS MARTINI' COCKTAIL

「蘋果馬天尼」雞尾酒

每位港幣 HK\$888 per guest

Subject to 10% service charge 另收加一服務費

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。

如有特殊飲食要求或對某些食物過敏，請向餐廳經理了解食物成分。

BRASSERIE
on the EIGHTH