

BRASSERIE SEMI-LUNCH BUFFET

悠然半自助午餐

MAIN COURSE (CHOOSE ONE) 主菜 (可選一項)

THE GRILLS

PROVENÇAL RACK OF LAMB 普羅旺斯烤羊架

eggplant caviar

茄子魚子醬

SLOW-ROASTED AUSTRALIAN PRIME RIB 慢烤澳洲頂級牛肋排

red wine sauce

紅酒汁

GRILLED U.S. ANGUS SIRLOIN STEAK

美國安格斯西冷牛扒

roasted potatoes | mixed vegetables | Béarnaise sauce or black pepper sauce

燒薯 | 雜菜 | 賓利士汁 或 黑椒汁

ADD 90

GRILLED U.S. ANGUS TENDERLOIN STEAK

美國安格斯牛柳扒

roasted potatoes | mixed vegetables | Béarnaise sauce or black pepper sauce

燒薯 | 雜菜 | 賓利士汁 或 黑椒汁

ADD 120

SEARED SEABASS FILLET 烤鱸魚柳

crustacean emulsion | vegetable symphony

海鮮汁 | 蔬菜

CHESTNUT RISOTTO 栗子意大利飯

butternut squash | comté cheese

南瓜 | 甘地芝士

COFFEE OR TEA 咖啡或茶

SEMI-LUNCH BUFFET WITH MAIN COURSE

半自助午餐連主菜

ADULT 成人

428

CHILD 小童

358

SEMI-LUNCH BUFFET ONLY

半自助午餐 (不包括主菜)

ADULT 成人

328

CHILD 小童

258

BRASSERIE
on the **EIGHTH**

Our food and beverage may have traces of any allergen, as our kitchen is an environment where all allergens may be present. For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask the manager.

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瞭解食物成分，請您聯繫餐廳經理。

Prices are in Hong Kong dollars, subject to 10% service charge

所有價目另加一服務費均以港元計算