

BRASSERIE on the EIGHTH

DEGUSTATION DINNER 嗜味晚膳菜譜

SCALLOP CEVICHE

Endives, Wild Salmon Roe, Blood Orange Dressing

醃漬帶子、菊苣菜、野生三文魚籽、血橙醬汁

OR 或

PAN-SEARED DUCK FOIE GRAS

Cherry Compote, Beetroot, Toasted Brioche

香煎鴨肝、櫻桃蜜餞、紅菜頭、烤甜麵包



CREAM OF WILD MUSHROOM

Shaved Black Truffle

野生蘑菇忌廉湯、黑松露

OR 或

SIGNATURE LOBSTER BISQUE

CRÈME de Cassis

招牌龍蝦濃湯、黑加侖子酒



ROASTED U.S. SIRLOIN STEAK

Red Wine Mustard

SEARED KING PRAWN

Aromatic Herbs Oil

烤美國西冷牛排、紅酒芥末

香煎大蝦、香草油

OR 或

SEA BASS FILLET

Chanterelle Cream sauce, Organic Vegetables, Carrot Mouseline

香烤鱸魚、黃菌汁、有機蔬菜、甘筍慕絲



MILLE-FEUILLE

Strawberry Confit, Vanilla Pastry Cream

千層酥、糖漬士多啤梨、雲呢噶吉士醬

每位港幣 HK\$688 per guest

Subject to 10% service charge 另收加一服務費