

BRASSERIE on the EIGHTH

Easter Family Feast

復活節美饌共享晚餐

APPETISER PLATTER 前菜拼盤

Baked Burgundy Escargot | Caramelised Carrot Soup

Asparagus with Sauce Gribiche | Quiche Lorraine | Mache Salad

傳統法式焗田螺 | 焦糖甘筍濃湯 | 蘆筍配熟蛋黃醬 | 法式煙肉蛋批 | 羊齒菜沙律

CHARCUTERIE BOARD 雜錦烤肉拼盤

Spring Chicken | Lamb Chop | U.S. Rib Eye

Bacon wrapped King Prawns | Seasonal Vegetables | Gratin Potato

法式燒春雞 | 烤羊架 | 烤美國肉眼扒 | 大蝦煙肉卷 | 時令蔬菜 | 忌廉焗新薯

DESSERT PLATTER 甜品拼盤

Easter Carrot Cake | Coconut Mango Tart

Milk Chocolate Mousse Cake | Vanilla Crème Brûlée | Seasonal Fruits

復活節甘筍蛋糕 | 熱帶椰子芒果撻 | 牛奶朱古力慕絲蛋糕

雲呢啞焦糖燉蛋 | 時令水果

Coffee or Tea 咖啡或茶

Madeleine 瑪德蓮貝殼蛋糕

港幣HK\$1,580 (for three guests 供三位用)

Subject to 10% service charge 另收加一服務費

Our food and beverage may contain traces of allergens as our kitchen is an environment where allergens could be present.
For guest with special dietary requirements or allergies who may wish to know about the food ingredients used,
please contact 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。