



# BRASSERIE on the EIGHTH

## New Year's Eve Feast

### **BUFFET COUNTER**

Seafood on Ice | Freshly Shucked Oysters | Ham Carving Station | Salad Bar

### **APPETISERS**

Beef Bone Broth with Black Truffle  
Bone Marrow | Chives

Pigeon Royale  
Cherry Compote | Beetroot | Pigeon Bone Reduction Sauce

Mango and Passion Fruit Sorbet

### **MAINS**

Slow-cooked Australian Wagyu Beef Tenderloin  
Fondant Potato | Mini Girolle | Black Garlic | Madeira Sauce

or

Bacon-wrapped Monkfish with Brittany Lobster  
Glazed Butternut Champagne Sauce

### **DESSERT**

Pistachio Christmas Tree  
Pistachio Mousse | Cocoa Sable | Cherry Sorbet

### **COFFEE OR TEA CHRISTMAS COOKIES**

HK\$1,488 per guest  
Subject to 10% service charge