



BRASSERIE on the EIGHTH

Mother's Day Semi-Buffer Dinner

AMUSE BOUCHE

FRUITS DE MER

Boston Lobster | Snow Crab Legs | King Prawns | Mussels | Whelks

HORS D'OEUVRES

Premium Cold Cuts | Pâtés | Mozzarella Cheese | Artisan Cheese
White Asparagus Soup | Italian Melon | Caesar Salad

MEDITERRANEAN DELIGHTS

Italian Meatball | Chicken Stew Coq au Vin | Porchetta | Gratinated Crab Meat Pancake

LIVE STATION

Raclette Cheese and Condiments

CRUS DE LA MER

SEAFOOD CRUDO

Traditional Gravlax | Citrus Swordfish Crudo | Lemon Oregano Marinade Yellowtail | Smoked Salmon Heart
Avocado Lime Snow Crab Shooter with Coriander | Provençal Seafood Verrine Beetroot Cured Herring
Herb Crusted Salmon Skewer | Poached White Asparagus

MAINS

Please Select One

Beef Cheek Bourguignon | Ligurian-style Sea Bass | Piri Piri King Prawns | Lamb Tournedos
Australian Prime Rib with Yorkshire Pudding
Roasted French Duck with Honey and Thyme | Mediterranean Stuffed Zucchini

SIDES

Sautéed Broccoli | Cauliflower Casserole | Mashed Potatoes | French Fries

DESSERTS

Tiramisu | Cannoli | Sesame Choux | Mango and Passion Fruit Mousse | Cocoa Panna Cotta
Honey White Chocolate Mousse | Raspberry Namelaka | Flourless Chocolate Cake

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.