

Staycation Experience – Brasserie on the Eighth

BAKED OYSTERS FLORENTINE

Mornay sauce | spinach

菠菜焗蠔 | 芝士汁

or

PAN-SEARED DUCK FOIE GRAS

balsamic | caramelized strawberries | toasted brioche

法國鴨肝伴焦糖士多啤梨 | 黑醋 | 多士

LOBSTER BISQUE WITH CASSIS

自製龍蝦湯 | 黑加倫子酒

or

CREAM OF MUSHROOM

black trumpet

白菌忌廉湯 | 黑虎掌菇

GRATINATED SALMON STEAK

riesling sauce | mushroom duxelle | butter whipped potato

扒三文魚 | 白酒汁 | 法式蘑菇 | 薯蓉

or

BEEF TENDERLOIN

Bordelaise sauce | seasonal vegetables | artichoke purée

香煎牛柳 | 波爾多汁 | 時令蔬菜 | 朝鮮薊蓉

TAHITIAN VANILLA CRÈME BRÛLÉE

summer berries

雲尼拿焦糖燉蛋伴夏日草莓

or

CHOCOLATE MOUSSE

marinated raspberries | crispy chocolate crumbs

朱古力慕絲 | 酒漬紅莓 | 脆朱古力碎

selected wine pairing with 2 glasses per guest

220

selected wine pairing with 3 glasses per guest

280

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

BRASSERIE
on the **EIGHTH**

Beverages

	Glass	Bottle
CHAMPAGNE		
Perrier-Jouët, Grand Brut, France	198	980
WHITE WINE		
Pinot Grigio, Placido, Italy	90	390
Chardonnay, Arboleda, Chile	110	530
RED WINE		
Sangiovese, Placido Chianti DOCG, Italy	90	390
Pinot Noir, Yealands Estate, New Zealand	150	680
BEER		
Asahi	Japan	95
Heineken	Netherlands	95
Tiger	Singapore	95
Tsing Tao	China	95
FRESH JUICES		
Orange		95
Grapefruit		95

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