

# BRASSERIE on the EIGHTH

## Staycation Experience

### **Mediterranean Baby Squid**

Ink crisp, romesco sauce, herbs essence  
地中海小魷魚,墨魚汁脆片,烤紅椒堅果醬,香草

Or

### **Pan-Seared Foie Gras**

Caramelized apricot, balsamic cream, toasted brioche  
法國鴨肝伴焦糖杏桃,黑醋汁,多士



### **Cream of Butternut Squash**

Shaved black truffle  
黑松露南瓜湯

Or

### **Cream of Cauliflower**

Crab meat, garlic croutons  
奶油椰菜花,蟹肉,蒜蓉麵包粒



### **Beef Tenderloin**

Carrot mousseline, zucchini cannoli, pickled shimeji, red wine sauce  
香煎牛柳,蘿蔔,意大利小胡瓜,醃蘑菇,紅酒汁

Or

### **Chilean Seabass**

Thyme and lemon crust, tomato beurre blanc, capers, black olives  
香煎智利鱸魚柳,百里香,檸檬皮,番茄奶油醬,橄欖



### **Millefeuille**

Caramelized puff pastry, fresh mango, vanilla pastry cream  
法式焦糖千層酥,芒果,香草奶油

Or

### **Crème Brûlée**

Raspberry coulis, whipped ganache, mixed berries  
法式燉蛋,紅莓醬,雜莓



Coffee or Tea

Petits Fours