

Wan Chai

Holiday Brunch

HK\$248 per person

Available until 3:00pm

APPETISER (Select One)

Crab Cake

Coleslaw, lemon and tartar sauce

Mushroom Vol Au Vent

Forest mushrooms and balsamic cream

SOUP

Creamy Carrot & Sweet Potato Soup

With croutons and chive oil

MAIN COURSE (Select One)

Eggs Benedict

*Poached eggs, smoked salmon, avocado, capers
sautéed spinach, mixed grilled vegetables & hollandaise sauce*

Linguine Alle Vongole

New Zealand diamond clams, garlic, chili and fish broth

Pan Seared Halibut

Lime cauliflower, white wine cilantro butter sauce with mashed potatoes

Spanish Duroc Pork Rack Sous Vide

Rocket leaf, sautéed potatoes, honey and red wine jus

Filet Rossini

*Beef tenderloin, pan seared foie gras, pancetta
Mashed potatoes, bacon jam and red wine jus (Add Supplement \$68)*

Freshly Brewed Coffee or Tea

Add on

\$68 Dessert

Tiramisu

\$35 per glass

Juice and soft drinks

\$65 per glass

House Prosecco / Bloody Mary

\$180 per person

2 hours free flow package

Choices of Prosecco, house wine, beer, juice and soft drinks

Plus 10% service charge

Wan Chai

週末早午餐

每位 \$248

至下午三時

頭盤 (選擇一項)

蟹餅

配他他醬 沙律菜 檸檬

野菌迷你小酥盒

湯

忌廉甘筍甜薯湯

主菜 (選擇一項)

班尼迪蛋

溫泉蛋 煙熏三文魚 牛油果 水瓜柳
炒菠菜 混合烤蔬菜 荷蘭醬

香蒜辣椒魚湯煮蜆意大利扁意粉

香煎比目魚柳

薯茸 椰菜花米 牛油汁

慢煮西班牙黑毛豬鞍

火箭菜沙律 炒薯仔 蜜糖紅酒汁

烤牛柳拌鵝肝

薯茸 迷你甘筍 紅酒汁

(額外加 \$68)

咖啡或茶

推介

甜品 - 提拉米蘇

\$68

果汁/ 汽水

每杯\$35

汽泡白葡萄酒/ 血腥瑪麗

每杯\$65

兩小時暢飲 - 汽泡白葡萄酒、

特選葡萄酒、啤酒、果汁汽水

每位\$180