

Holiday Brunch

HK\$248 per person

Available until 3:00pm

APPETISER (Select One)

Crab Cake

Coleslaw, Lemon and Tartare Sauce

Chicken Tenderloin Thai Style Salad

SOUP

Cauliflower Soup

With chives and curry oil

MAIN COURSE (Select One)

Eggs Benedict

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

Beef Stroganoff

Beef fillet, gherkins, bottom mushroom, Sour cream and steamed rice

Pan Seared Salmon Fillet

Served with ratatouille and tomato coulis

Sous Vide Spain Duroc Pork Rack

Rocket leaf, grilled green apple with red wine jus

Grilled Australian 100 Day Rib Eye Steak (220g)

Served with green salad and French fries

(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

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

泰式雞柳沙律

湯

椰菜花湯

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

俄國牛柳絲飯

香煎三文魚柳

普羅旺斯雜菜

慢煮西班牙黑毛豬鞍

烤青蘋果，火箭菜沙律，蜜糖紅酒汁

烤澳洲穀飼 100 日肉眼牛扒

炸薯條，雜菜沙律，紅酒汁

(額外加 \$68)

咖啡或茶

推介

意大利咖啡芝士餅

\$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