

Tsim Sha Tsui East

Holiday Brunch

HK\$248 per person

Available until 3:00pm

APPETISER

(Select One)

CRAB CAKE

coleslaw | tartar sauce

CRISPY PARMA HAM MELON

rocket | aged balsamic sauce

SOUP

CREAM OF MUSHROOM SOUP

parmesan cheese | croutons

MAIN COURSE

(Select One)

KING SALMON EGGS BENEDICT

poached egg, beet cured king salmon, avocado
mixed grilled vegetables & hollandaise sauce

HOKKAIDO SCALLOP PASTA

aglio olio pepperoncini | chili

PAN SEARED HALIBUT FILLET

mixed vegetables | tomato lemon salsa | yellow capsicum purée

ROASTED PORK LOIN

roasted potatoes | apple compote | mustard jus

GRILLED NEW ZEALAND BEEF TENDERLOIN (170g)

pan seared foie gras | potato purée | mushroom duxelle

Freshly Brewed Coffee or Tea

Upgrade to Cappuccino / Latte / Mocha (+\$20) or Cocktail of the Month (+\$58)

DESSERT

STRAWBERRY MOUSSE DAMES with Jelly (add on \$60)

Free Flow Drinks Package \$180 / person

2-hour with choices of Prosecco, House Wines, Beers, Juices and Soft Drinks

Other Add on Drinks

Juices and Soft Drinks
\$35 per Glass

House Prosecco / Bloody Mary
S\$65 per Glass

Tsim Sha Tsui East

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

脆脆巴馬火腿配蜜瓜

火箭菜, 黑醋汁

湯

意大利野菌濃湯

巴馬臣芝士, 香脆包粒

主菜

(選擇一項)

野生三文魚班尼迪

水煮蛋, 紅菜頭醃三文魚, 牛油果, 扒什菜 & 荷蘭汁

香辣大蒜橄欖油意粉

北海道帶子

香煎比目魚扒

檸檬蕃茄沙沙, 烤蔬菜, 黃波椒汁

香烤西班牙豬脊肉

香草燒薯, 蘋果茸, 芥末籽汁

烤紐西蘭牛柳 (170g)

鵝肝, 薯蓉, 野菌醬, 紅酒汁

即磨咖啡或茶

+\$20 升級至 卡布奇諾 / 拿鐵 / 摩卡咖啡 或

+\$58 升級至 當月特調雞尾酒

甜品

士多啤梨慕絲 (另加港幣\$60)

兩小時暢飲 - 每位\$180

汽泡白葡萄酒、

特選葡萄酒、啤酒、果汁汽水

加配其他飲品

果汁 / 汽水
每杯\$35

汽泡白葡萄酒 / 血腥瑪麗
每杯\$65