

Wan Chai

Holiday Brunch

HK\$248 per person

Available until 3:00pm

APPETISER

(Select One)

CRAB CAKE

coleslaw | tartar sauce

TUNA TATAKI

daikon | sesame crust | ginger balsamic

SOUP

BUTTERNUT SQUASH

roasted hazelnut | chives

MAIN COURSE

(Select One)

EGGS BENEDICT

- Choice of Bacon or Smoked Salmon -

poached eggs | avocado | capers | sautéed spinach | mixed grilled vegetables | hollandaise sauce

FOIE GRAS & MIXED MUSHROOM PASTA

foie gras cubes | black truffle paste

PAN SEARED BARRAMUNDI FILLET

ratatouille | tomato anchovy sauce

SLOW COOKED ROASTED CHICKEN SUPREME

curry carrot purée | roasted potato | rosemary jus

GRILLED NEW ZEALAND GRAIN FED RIBEYE (220g)

truffle mashed potato | baby carrots | red wine sauce (add supplement \$68)

Freshly Brewed Coffee or Tea

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

DESSERT

CRÈME BRÛLÉE (add supplement \$68)

Free Flow Drinks Package \$180 per 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

\$65 per Glass

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

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

(可選煙肉或煙三文魚)

溫泉蛋, 牛油果 水瓜柳, 炒菠菜 混合烤蔬菜 荷蘭醬

鵝肝野菌扁意粉

黑松露醬

香煎海曹魚

法式燉菜, 銀魚柳蕃茄汁

慢煮法式雞胸

咖哩甘筍醬, 烤新薯, 迷迭香汁

烤紐西蘭肉眼扒

黑松露薯蓉, 小甘筍、紅酒汁

(另加港幣 \$68)

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

法式焦糖燉蛋

(另加港幣\$68)

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