

Tsim Sha Tsui East

Holiday Brunch 週末早午餐

HK\$248 per person 每位 \$248

Available until 3:00pm 至下午三時

APPETISER 頭盤

(Select One) (選擇一項)

CRAB CAKE

蟹餅

coleslaw | tartar sauce
配他他醬 沙律菜

SLOW COOKED CAJUN CHICKEN SALAD

慢煮香辣雞沙律

romaine lettuce | cucumber | pickled beetroot | cherry
tomato | caesar dressing 羅馬生菜, 紅菜頭, 凱撒沙律醬

SOUP 湯

BEEF GOULASH 匈牙利蕃茄牛肉湯

parmesan cheese | rosemary croutons 巴馬臣芝士, 香脆包粒

MAIN COURSE

(Select One)

KING SALMON EGGS BENEDICT 野生三文魚班尼迪

poached egg | beet-cured king salmon | avocado | mixed grilled vegetables | hollandaise sauce
水煮蛋, 紅菜頭醃三文魚, 牛油果, 扒什菜 & 荷蘭汁

GARLIC PRAWN PASTA 香蒜大蝦意粉

cherry tomato | tomato sauce | chives 櫻桃茄, 羅勒蕃茄汁

PAN SEARED BARRAMUNDI FILLET 香煎海曹魚

broccolini | mashed potato | roasted cherry tomatoes | mango salsa 長柄西蘭花, 薯蓉, 芒果沙沙

CAJUN PORK LOIN 慢煮香辣豬脊肉

roasted herb potatoes | grilled apple slice | arugula salad | red wine sauce 香草燒薯, 燒蘋果, 火箭菜沙律, 紅酒汁

GRILLED NEW ZEALAND BEEF TENDERLOIN (170g) 烤紐西蘭牛柳 (170 克)

mashed potato | asparagus | crab lump | choron sauce
蟹肉, 蘆筍, 薯蓉, 香草蕃茄蛋黃汁

Freshly Brewed Coffee or Tea 即磨咖啡或茶

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

DESSERT 甜品

CRÈME CATALANA 加泰羅尼亞焦糖布丁

(add supplement \$60) (另加港幣 \$60)

FREE FLOW DRINKS PACKAGE HK\$180 per person 兩小時暢飲 - 每位 HK\$180

2-hour with choices of Prosecco, House Wines, Beers, Juices and Soft Drinks 汽泡白葡萄酒、特選葡萄酒、啤酒、果汁汽水

Other Add on Drinks 加配其他飲品

Juices and Soft Drinks 果汁 / 汽水
\$35 per Glass 每杯\$35

House Prosecco / Bloody Mary 汽泡白葡萄酒 / 血腥瑪麗
\$65 per Glass 每杯\$65