

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

CRISPY PARMA HAM MELON 脆脆巴馬火腿配蜜瓜
rocket | aged balsamic sauce 火箭菜, 黑醋汁

SOUP 湯

CREAM OF MUSHROOM 意大利野菌濃湯
parmesan cheese | croutons 巴馬臣芝士, 香脆包粒

MAIN COURSE 主菜

(Select One) (選擇一項)

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

HOKKAIDO SCALLOP PASTA 北海道帶子
aglio olio pepperoncini | chili 香辣大蒜橄欖油意粉

PAN SEARED HALIBUT FILLET 香煎比目魚扒
mixed vegetables | tomato lemon salsa | yellow capsicum purée
檸檬蕃茄沙沙, 烤蔬菜, 黃波椒汁

ROASTED PORK LOIN 香烤西班牙豬脊肉
roasted potatoes | apple compote | mustard jus 香草燒薯, 蘋果茸, 芥末籽汁

GRILLED NEW ZEALAND BEEF TENDERLOIN (170g) 烤紐西蘭牛柳
pan seared foie gras | potato purée | mushroom duxelle | red wine sauce 鵝肝, 薯蓉, 野菌醬, 紅酒汁

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

STRAWBERRY MOUSSE DAMES with Jelly (add supplement \$60)
士多啤梨慕絲 (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