

Wan Chai

# 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

TUNA TATAKI 輕煎吞拿魚  
daikon | sesame crust | ginger balsamic

## SOUP 湯

BUTTERNUT SQUASH 胡桃南瓜忌廉湯

roasted hazelnut | chives

## MAIN COURSE 主菜

(Select One) (選擇一項)

### EGGS BENEDICT 班尼迪蛋

Choice of Bacon or Smoked Salmon (可選煙肉或煙三文魚)

poached eggs | avocado | capers | sautéed spinach | mixed grilled vegetables | hollandaise sauce  
溫泉蛋, 牛油果 水瓜柳, 炒菠菜 混合烤蔬菜 荷蘭醬

### FOIE GRAS & MIXED MUSHROOM PASTA 鵝肝野菌扁意粉

foie gras cubes | black truffle paste 黑松露醬

### PAN SEARED BARRAMUNDI FILLET 香煎海曹魚

ratatouille | tomato anchovy sauce 法式燉菜, 銀魚柳蕃茄汁

### SLOW COOKED ROASTED CHICKEN SUPREME 慢煮法式雞胸

curry carrot purée | roasted potato | rosemary jus 咖哩甘荀醬, 烤新薯, 迷迭香汁

### GRILLED NEW ZEALAND GRAIN FED RIBEYE (220g) 烤紐西蘭肉眼扒

truffle mashed potato | baby carrots | red wine sauce 黑松露薯蓉, 小甘荀、紅酒汁  
(add supplement \$68) (另加港幣 \$68)

### 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 BRÛLÉE 法式焦糖燉蛋 (add supplement \$68) (另加港幣\$68)

Free Flow Drinks Package \$180 per person 兩小時暢飲每位\$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