

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

### ROASTED CHERRY TOMATO & MOZZARELLA SALAD 焗櫻桃茄水牛芝士沙律

arugula | roasted pine nuts | balsamic glaze 火箭菜, 松子仁, 黑醋醬

## SOUP 湯

### POTATO LEEK 大蒜薯蓉湯

rosemary croutons 迷迭香脆包粒

## 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

### CARBONARA LINGUINE 卡邦尼扁意粉

pancetta | black pepper | parmesan cheese 意式煙肉, 巴馬臣芝士

### PAN SEARED SALMON FILLET 香煎三文魚扒

sautéed brussels sprouts | sundried tomatoes | gremolata 小椰菜, 油浸蕃茄乾, 香草麵包糠

### PAN SEARED CHICKEN SUPREME 香煎法式雞胸

broccolini | herb roasted potatoes | honey-garlic demi glaze 長柄西蘭花, 香草薯蓉, 木香蒜蜜糖燒汁

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

asparagus | baby carrot | potato purée | chimichurri butter 蘆筍, 小甘菊, 薯蓉, 香草牛油

(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

### TIRAMISU 提拉米蘇

mascarpone cheese | rum liqueur 馬加邦尼芝士、蘭姆酒

(add supplement \$68 另加港幣 \$68)

## 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