

Barvellous Brunch

HK\$438 per guest
Available until 3.00pm

APPETISER

Select One

CRISPY PARMA HAM MELON
rocket | aged balsamic sauce

DUO OF SALMON TARTARE
shallot | capers | jalapeño | tobico | cucumber
avocado purée | horseradish cream

CRAB CAKE
coleslaw | lemon | tartar sauce
(Add supplement \$68)

PRAWN COCKTAIL
chilled prawns with cocktail sauce
(Add supplement \$38)

SOUP

CREAM OF MUSHROOM
parmesan cheese | croutons

MAIN COURSE

Select One

HOKKAIDO SCALLOP PASTA
aglio olio pepperoncini | chili

ROASTED PORK LOIN
roasted potatoes | apple compote
with mustard jus

EGGS BENEDICT
poached eggs | smoked salmon | avruga caviar
sautéed spinach with hollandaise sauce

PAN SEARED HALIBUT FILLET
mixed vegetables | tomato lemon salsa
yellow capsicum purée

GRILLED NEW ZEALAND BEEF TENDERLOIN (170g)
pan seared foie gras | potato purée
mushroom duxelle | red wine sauce

PRIME STEAK TARTARE
hand-cut with full condiments | smoky tomato sauce
pine nut emulsion | toasts

DESSERT

Select One

STRAWBERRY MOUSSE
DAMES with jelly

CHEESE PLATTER
seasonal jam | dried fruit

FRESHLY BREWED COFFEE OR TEA

Upgrade to Cappuccino / Latte / Mocha (+\$30) or Cocktail of the Month (+\$78)

2-HOUR FREE FLOW DRINKS PACKAGE PER PERSON

Martinis \$450
International Gin & Tonic \$400

Prosecco, House Wines, Beers \$350
Juices and Soft drinks \$200

週末午餐

每位 HK\$438

至下午三時

頭盤

(選擇一項)

脆脆巴馬火腿配蜜瓜

火箭菜, 黑醋汁

蟹餅

沙拉菜、他他醬 (另加港幣 \$68)

三文魚他他二重奏

干蔥、水瓜柳、墨西哥辣椒、飛魚子、青瓜、牛油果茸和辣根忌廉

雞尾酒醬鮮蝦

凍大蝦配雞尾酒醬 (另加港幣 \$38)

湯

意大利野菌濃湯

巴馬臣芝士, 香脆包粒

主菜

(選擇一項)

香辣大蒜橄欖油意粉

北海道帶子

香煎比目魚扒

檸檬蕃茄沙沙, 烤蔬菜, 黃波椒汁

香烤西班牙豬脊肉

香草燒薯, 蘋果茸, 芥末籽汁

烤紐西蘭牛柳 (170 克)

鵝肝, 薯蓉, 野菌醬, 紅酒汁

班尼迪蛋

水煮蛋、煙熏三文魚、仿魚子醬
炒菠菜和荷蘭醬

上等牛排他他

手工切制的調味品、煙熏蕃茄醬、松子醬和多士

甜品

(選擇一項)

士多啤梨慕絲

芝士拼盤

時令果醬及果乾

咖啡或茶

+\$30 升級至 卡布奇諾 / 拿鐵 / 摩卡咖啡 或 +\$78 升級至 當月特調雞尾酒

兩小時暢飲

馬天尼 \$450

琴酒和湯力水 \$400

氣泡酒、紅白餐酒、啤酒 \$350

果汁、汽水 \$200