

Barvellous Brunch

HK\$358 per guest
Available until 3.00pm

APPETISER

Select One

SLOW COOKED CAJUN CHICKEN SALAD
romaine lettuce | cucumber | cherry tomato

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

BEEF GOULASH
parmesan cheese | rosemary croutons

MAIN COURSE

Select One

GARLIC PRAWN PASTA
cherry tomato | tomato sauce | chives

CAJUN PORK LOIN
roasted herb potatoes | grilled apple slice
arugula salad | red wine sauce

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

PAN SEARED BARRAMUNDI FILLET
broccolini | mashed potato | roasted cherry tomatoes
mango salsa

GRILLED NEW ZEALAND BEEF TENDERLOIN (170g)
mashed potato | asparagus | crab lump | choron sauce

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

FRESHLY BREWED COFFEE OR TEA
Upgrade to Cappuccino / Latte / Mocha (+\$30) or Cocktail of the Month (+\$78)



DESSERT (Add on \$70)

Select One

CRÈME CATALANA

CHEESE PLATTER
seasonal jam | dried fruit

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\$358
至下午三時

頭盤 (選擇一項)

慢煮香辣雞沙律
羅馬生菜, 紅菜頭, 凱撒沙律醬

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

匈牙利蕃茄牛肉湯
巴馬臣芝士, 香脆包粒

主菜 (選擇一項)

香蒜大蝦意粉
櫻桃茄, 羅勒蕃茄汁

香煎海曹魚
長柄西蘭花, 薯蓉, 芒果沙沙

慢煮香辣豬脊肉
香草燒薯, 燒蘋果, 火箭菜沙律, 紅酒汁

烤紐西蘭牛柳 (170 克)
蟹肉, 蘆筍, 薯蓉, 香草蕃茄蛋黃汁

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

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



甜品 (另加港幣 \$70) (選擇一項)

加泰羅尼亞焦糖布丁

芝士拼盤
時令果醬及果乾

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