

Wan Chai

Holiday Brunch 週末早午餐

HK\$318 per person 每位 \$318

Available until 3:00pm 至下午三時

APPETISER 頭盤

(Select One 選擇一項)

CRAB CAKE

coleslaw | tartar sauce (add on \$30)
蟹餅 配他他醬 沙律菜 (另加港幣 \$30)

SLOW COOKED CAJUN CHICKEN SALAD

romaine lettuce | cucumber | pickled beetroot
cherry tomato | caesar dressing
慢煮香辣雞沙律 羅馬生菜, 紅菜頭, 凱撒沙律醬

SOUP 湯

BEEF GOULASH

parmesan cheese | rosemary croutons
匈牙利蕃茄牛肉湯 巴馬臣芝士, 香脆包粒

MAIN COURSE

(Select One 選擇一項)

KING SALMON EGGS BENEDICT

poached egg | beet-cured king salmon | avocado | mixed grilled vegetables | hollandaise sauce
野生三文魚班尼迪 水煮蛋, 紅菜頭醃三文魚, 牛油果, 扒什菜 & 荷蘭汁

GARLIC PRAWN PASTA

cherry tomato | tomato sauce | chives
香蒜大蝦意粉 櫻桃茄, 羅勒蕃茄汁

PAN SEARED BARRAMUNDI FILLET

broccolini | mashed potato | roasted cherry tomatoes | mango salsa
香煎海曹魚 長柄西蘭花, 薯蓉, 芒果沙沙

CAJUN PORK LOIN

roasted herb potatoes | grilled apple slice | arugula salad | red wine sauce
慢煮香辣豬脊肉 香草燒薯, 燒蘋果, 火箭菜沙律, 紅酒汁

GRILLED NEW ZEALAND BEEF TENDERLOIN (170g)

mashed potato | asparagus | crab lump | choron sauce (add supplement \$58)
烤紐西蘭牛柳 (170 克) 蟹肉, 蘆筍, 薯蓉, 香草蕃茄蛋黃汁 (另加港幣 \$58)

Freshly Brewed Coffee or Tea

Upgrade to Cappuccino / Latte / Mocha (+\$20) or Cocktail of the Month (+\$58)
即磨咖啡或茶 +\$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 CATALANA (add supplement \$68)

加泰羅尼亞焦糖布丁 (另加港幣 \$68)

2-hour Free Flow Drinks - HK\$180 per person

Choices of Prosecco, House Wines, Beers, Juices & Soft Drinks

兩小時暢飲 汽泡白葡萄酒、特選葡萄酒、啤酒、果汁汽水 - 每位 HK\$180

Other Add on Drinks 加配其他飲品

Juices and Soft Drinks - \$35 per glass

果汁 汽水 - 每杯 \$35

House Prosecco / Bloody Mary - \$65 per glass

汽泡白葡萄酒 血腥瑪麗 - 每杯 \$65