

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)

ROASTED CHERRY TOMATO & MOZZARELLA SALAD  
arugula | roasted pine nuts | balsamic glaze  
焗櫻桃茄水牛芝士沙律 火箭菜, 松子仁, 黑醋醬

SOUP 湯

POTATO LEEK

rosemary croutons  
大蒜薯蓉湯 迷迭香脆包粒

MAIN COURSE 主菜

(Select One 選擇一項)

EGGS BENEDICT

poached eggs | avocado | capers | sautéed spinach | mixed grilled vegetables | hollandaise sauce  
Choice of Bacon or Smoked Salmon (可選煙肉或煙三文魚)  
班尼迪蛋 溫泉蛋, 牛油果 水瓜柳, 炒菠菜 混合烤蔬菜 荷蘭醬

CARBONARA LINGUINE

pancetta | black pepper | parmesan cheese  
卡邦尼扁意粉 意式煙肉, 巴馬臣芝士

PAN SEARED SALMON FILLET

sautéed brussels sprouts | sundried tomatoes | gremolata  
香煎三文魚扒 小椰菜, 油浸蕃茄乾, 香草麵包糠

PAN SEARED CHICKEN SUPREME

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

GRILLED NEW ZEALAND BEEF TENDERLOIN (170g)

asparagus | baby carrot | potato purée | chimichurri butter (Add supplement \$58)  
烤紐西蘭牛柳 (170 克) 蘆筍, 小甘荀, 薯蓉, 香草牛油 (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

TIRAMISU

mascarpone cheese | rum liqueur (add supplement \$68)  
提拉米蘇 馬加邦尼芝士、蘭姆酒 (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