

Easter Branch 復活節早午餐

HK\$388 per person 每位

APPETISER 頭盤

(Select One 選擇一項)

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

CRAB CAKE

coleslaw | tartar sauce

coleslaw | tartar sauce 蟹餅 配他他醬 沙律菜

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)

LAMB LOIN EN CROÛTE *Easter Special Dish*

spinach, pork, pine nuts mousse, ratatouille of vegetables, rosemary jus, mint jelly
羊柳肉酥皮卷, 菠菜, 豬肉, 松子慕絲, 普羅旺斯燉菜, 迷迭香汁, 薄荷啫喱

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 提拉米蘇 馬加邦尼芝士、蘭姆酒

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