

Barvellous Brunch

HK\$358 per guest
Available until 3.00pm

APPETISER

Select One

TUNA TATAKI

daikon | sesame crust | ginger balsamic

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

BUTTERNUT SQUASH

roasted hazelnut | chives

MAIN COURSE

Select One

FOIE GRAS & MIXED MUSHROOM PASTA

foie gras cubes | black truffle paste

PAN SEARED BARRAMUNDI FILLET

ratatouille | tomato anchovy sauce

SLOW COOKED ROASTED CHICKEN SUPREME

curry carrot purée | roasted potato | rosemary jus

GRILLED NEW ZEALAND GRAIN FED RIB EYE (220g)

truffle mashed potato | baby carrots | red wine sauce

EGGS BENEDICT

poached eggs | smoked salmon | avruga caviar
sautéed spinach with hollandaise 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)

DESSERT (Add on \$70)

Select One

CRÈME BRÛLÉE

seasonal mixed berries

CHEESE PLATTER

seasonal jam | dried fruit

2-HOUR FREE FLOW DRINKS PACKAGE PER PERSON

with Zero – Alcohol Drinks +\$110

with Alcoholic Drinks +\$240

with Champagne, Wine & other drinks selections +\$360

週末午餐

每位 HK\$358
至下午三時

頭盤

(選擇一項)

輕煎吞拿魚

配白蘿蔔, 芝麻, 薑汁黑醋

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

胡桃南瓜忌廉湯

榛子, 法蔥

主菜

(選擇一項)

鵝肝野菌扁意粉

黑松露醬

香煎海曹魚

法式燉菜, 銀魚柳蕃茄汁

慢煮法式雞胸

咖哩甘荀醬, 烤新薯, 迷迭香汁

烤紐西蘭肉眼扒 (220 克)

黑松露薯蓉, 小甘荀、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

咖啡或茶

+\$30 升級至 卡布奇諾/拿鐵/摩卡咖啡

甜品 (另加港幣 \$70)

(選擇一項)

法式焦糖燉蛋

芝士拼盤

時令果醬及果乾

兩小時暢飲

無酒精飲品 +\$110

酒精飲品 +\$240

特選飲品 +\$360