

Barvellous Brunch

HK\$358 per guest
Available until 3.00pm

APPETISER

Select One

CRISPY PARMA HAM MELON
rocket | aged balsamic sauce

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

CREAM OF MUSHROOM
parmesan cheese | croutons

MAIN COURSE

Select One

HOKKAIDO SCALLOP PASTA
aglio olio pepperoncini | chili

ROASTED PORK LOIN
roasted potatoes | apple compote
with mustard jus

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

PAN SEARED HALIBUT FILLET
mixed vegetables | tomato lemon salsa
yellow capsicum purée

GRILLED NEW ZEALAND BEEF TENDERLOIN (170g)
pan seared foie gras | potato purée
mushroom duxelle | red wine 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

STRAWBERRY MOUSSE DAMES
with jelly

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)

脆脆巴馬火腿配蜜瓜

火箭菜, 黑醋汁

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

意大利野菌濃湯

巴馬臣芝士, 香脆包粒

主菜

(選擇一項)

香辣大蒜橄欖油意粉

北海道帶子

香煎比目魚扒

檸檬蕃茄沙沙, 烤蔬菜, 黃波椒汁

香烤西班牙豬脊肉

香草燒薯, 蘋果茸, 芥末籽汁

烤紐西蘭牛柳 (170 克)

鵝肝, 薯蓉, 野菌醬, 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 或 +\$78 升級至 當月特調雞尾酒

甜品 (另加港幣 \$70)

(選擇一項)

士多啤梨慕絲

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

另加一服務費