

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 supplement \$30)
蟹餅 配他他醬 沙律菜(另加港幣 \$30)

TUNA TATAKI daikon | sesame crust | ginger balsamic
輕煎吞拿魚 配白蘿蔔, 芝麻, 薑汁黑醋

SOUP 湯

BUTTERNUT SQUASH

roasted hazelnut | chives
胡桃南瓜忌廉湯

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

FOIE GRAS & MIXED MUSHROOM PASTA

foie gras cubes | black truffle paste
鵝肝野菌扁意粉 黑松露醬

PAN SEARED BARRAMUNDI FILLET

ratatouille | tomato anchovy sauce
香煎海曹魚 法式燉菜, 銀魚柳蕃茄汁

SLOW COOKED ROASTED CHICKEN SUPREME

curry carrot purée | roasted potato | rosemary jus
慢煮法式雞胸 咖哩甘荀醬, 烤新薯, 迷迭香汁

GRILLED NEW ZEALAND GRAIN FED RIBEYE (220g)

truffle mashed potato | baby carrots | red wine sauce (Add supplement \$58)
烤紐西蘭肉眼扒 黑松露薯蓉, 小甘荀、紅酒汁 (另加港幣 \$58)

Freshly Brewed Coffee or Tea

Upgrade to Cappuccino / Latte / Mocha (+\$20)
即磨咖啡或茶 +\$20 升級至 卡布奇諾 / 拿鐵 / 摩卡咖啡

DESSERT 甜品

CRÈME BRÛLÉE (add supplement \$68)

法式焦糖燉蛋 (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