

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)

CRISPY PARMA HAM MELON rocket | aged balsamic sauce

脆脆巴馬火腿配蜜瓜 火箭菜, 黑醋汁

SOUP 湯

CREAM OF MUSHROOM

parmesan cheese | croutons

意大利野菌濃湯 巴馬臣芝士, 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

HOKKAIDO SCALLOP PASTA

aglio olio pepperoncini | chili

北海道帶子 香辣大蒜橄欖油意粉

PAN SEARED HALIBUT FILLET

mixed vegetables | tomato lemon salsa | yellow capsicum purée

香煎比目魚扒 檸檬蕃茄沙沙, 烤蔬菜, 黃波椒汁

ROASTED PORK LOIN

roasted potatoes | apple compote | mustard jus

香烤西班牙豬脊肉 香草燒薯, 蘋果茸, 芥末籽汁

GRILLED NEW ZEALAND BEEF TENDERLOIN (170g)

pan seared foie gras | potato purée | mushroom duxelle | red wine sauce (Add supplement \$58)

烤紐西蘭牛柳 鵝肝, 薯蓉, 野菌醬, 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

STRAWBERRY MOUSSE DAMES

with Jelly (add supplement \$68)

士多啤梨慕絲 (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