

FESTIVE BRUNCH 節日早午餐

APPETISER 頭盤

select one 選一

Smoked Salmon Benedict 煙燻三文魚賓尼迪蛋

avocado, grilled tomato, hollandaise sauce
牛油果、扒茄、荷蘭汁

Classic Trio Tartare 經典三色他他

king salmon, hokkaido scallop, tuna
帝皇三文魚、北海道帶子、吞那魚

Jumbo Lump Crab Cake 珍寶蟹餅

mustard mayonnaise, pickled onion
芥末蛋黃醬、醃洋蔥
(Add on 加配 +\$80)

Heirloom Tomato Carpaccio (V)

意式原種蕃茄布拉塔芝士
tomato, buratta, balsamic pearls basil oil,
原種鮮茄、布拉塔芝士、黑醋珍珠、羅勒油

Parma Ham Salad 巴馬火腿、煙法國鴨胸沙律

fresh figs, ricotta cheese, balsamic reduction
新鮮無花果、茅屋芝士、黑醋汁

Lobster Bisque 龍蝦濃湯

cognac, cream, lobster meat, chives
干邑及忌廉、龍蝦肉、法蔥

MAIN COURSE 主菜

select one 選一

Lamb Rack and Wellington

mints, pea purée, roasted garlic, lamb jus
紐西蘭羊扒拼羊威靈頓 薄荷、青豆泥、烤蒜、羊肉汁

Pan Fried Chicken Supreme

chicken breast, mushrooms, asparagus, cream fraiche, lemon zest
法式香煎帶骨雞胸、磨菇燴菜 雞胸、磨菇、露荀、檸檬、忌廉汁

Chilean Seabass

pearl vegetable, salmon roe, sea urchin bisque
智利海鱸魚 珍珠菜、三文魚籽、鮮海膽濃汁

Filet Rossini (Add on 加配 +\$80)

beef tenderloin with foie gras sautéed spinach, truffle gravy
牛柳羅仙尼 牛柳、法國鴨乾、炒菠菜、黑松露紅酒汁

200-Day Grain Fed Rib Eye 340g (Add on 加配 +\$120)

with french fries, peppercorn sauce
200 日穀飼肉眼扒、薯條、紅酒汁 340 克 薯條、紅酒汁

DESSERT 甜品

select one 選一

Christmas Log Cake 聖誕朱古力蛋糕

mixed chocolate mousse roll cake with red wine cherry
compote and mix berries 特濃朱古力蛋糕、紅酒燴什啤梨

Chestnut Tart 栗子撻

with vanilla sauce and honey crumbs
配蜜糖脆脆 雲呢拿計

COFFEE / TEA 咖啡/茶 (另加 Additional \$28)

upgrade to cappuccino / latte / mocha (+\$38 另加) 升級至 泡沫咖啡 / 拿鐵 / 摩卡咖啡

HK\$ 438 per person 每位

(V) Vegetarian Dish 素食菜式 Prices are in HK\$ and subject to 10% service charge. 所有價格以港幣計算及另收加一服務費

Available from December 25 - 27 & Jan 1 - 3, 2027