

Holiday Brunch 週末早午餐

HK\$318 per person 每位

Available until 3:00pm 至下午三時

APPETISER 頭盤

(Select One 選擇一項)

CRAB CAKE

coleslaw | tartar sauce
蟹餅 配他他醬 沙律菜

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)

SMOKED SALMON EGGS BENEDICT

poached egg | smoked salmon | avocado | mixed grilled vegetables | hollandaise sauce
煙三文魚班尼迪蛋 水煮蛋、牛油果、扒什菜 荷蘭汁

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
烤紐西蘭肉眼扒 黑松露薯蓉、小甘荀、紅酒汁

GRILLED AUSTRALIAN SIRLOIN 260g (另加 add supplement \$120)

100-day grain fed | 2-3wks wet aged | mashed potato | red wine sauce
香烤澳洲西冷牛扒 260 克 配薯蓉及紅酒汁

Freshly Brewed Coffee or Tea 即磨咖啡或茶

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

DESSERT 甜品

(另加 Add Supplement \$60)

CRÈME BRÛLÉE 法式焦糖燉蛋

BEVERAGE ADD ONS 精選飲品加配

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

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