

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

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)

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

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 烤紐西蘭牛柳 鵝肝, 薯蓉, 野菌醬, 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)

STRAWBERRY MOUSSE DAMES with Jelly

士多啤梨慕絲

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