

Holiday Brunch 週末早午餐

APPETISER 頭盤

select one 選擇一項

Cherry Tomato & Mozzarella Salad

rocket, aged balsamic sauce
烤車厘茄莫扎瑞拉芝士沙律
火箭菜及陳年黑醋汁

Steak Tartare

tenderloin, truffle aioli, ciabatta
法式鞦韆牛肉 澳洲牛柳、松露蒜
蓉蛋黃醬、意式拖鞋麵包

Crab Cake

coleslaw, tartar sauce
Add Supplement +\$58
蟹肉餅 椰菜沙律, 他他醬

SOUP 湯

Classic Leek and Potato Soup (V) rosemary croutons
經典大蒜薯仔湯 (素食) 配迷迭香脆麵包粒

MAIN COURSE 主菜

select one 選擇一項

Smoked Salmon Eggs Benedict

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

Prawns Pasta

aglio olio pepperoncini and chili
香蒜辣椒炒大蝦意大利麵 香蒜辣椒炒

Pan Seared Salmon Fillet

green pea purée, cauliflower, red bell pepper sauce
香煎三文魚柳 配青豆泥、椰菜花、紅椒汁

Pan Seared Chicken Supreme

broccolini, herb roasted potatoes,
honey- garlic demi glaze
香煎頂級嫩雞胸
配嫩西蘭花 香草烤薯仔 蜜糖蒜香燒汁

Grilled Australian Beef Tenderloin 180g

truffle potato purée, asparagus,
crab lump, choron sauce
烤澳洲牛柳 180 克
配松露薯泥、蘆筍、蟹肉、修隆汁/番茄荷蘭汁

Grilled Australian Sirloin 260g 另加 Add Supplement +\$160

100-day grain fed, 2-3 weeks wet aged, mashed potato, peppercorn sauce
烤澳洲西冷牛扒 260 克日穀飼、2-3 星期濕式熟成，配薯泥、黑椒汁

DESSERT 甜品

Mango Mousse Cake 芒果慕絲蛋糕 另加 Additional \$60

BEVERAGE ADD ONS 精選飲品加配

Freshly Brewed Coffee / Tea / Juices / Soft drinks 即磨咖啡 / 特選茗茶 / 果汁 / 汽水 +\$20

Cappuccino / Latte / Mocha / Signature Mocktail 泡沫咖啡 / 鮮奶咖啡 / 朱古力咖啡 / 特調無酒精雞尾酒 +\$38

House Wine & Beer 精選紅白餐酒 / 啤酒 +\$48 | Chiaro Prosecco 普羅賽克 +\$65

每位 HK\$338 per person

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