

WEEKEND BRUNCH MENU

3-Courses (Appetiser / Soup or Salad / Main) 408/per person

4-Courses (Appetiser / Soup or Salad / Main / Dessert) 508/per person

APPETISER 頭盤或前菜

CHOOSE 1 任選一款

- Beetroot, Pomegranate, Green Apple, Cheese, Taro Chips, Orange •
青蘋果，安石榴，紅菜頭沙律
- Fresh Crab, Mikan, Carrot, Fennel & Endive •
鮮蟹肉配蜜柑，甘筍，茴菜
- Organic Kale, Applewood Bacon, Prune, Mushroom, Red Onion •
羽衣甘藍，蘋果木煙肉，西梅，紅洋蔥
- Gravlax Salmon, Guacamole, Figs and Yuzu Dressing •
自家醃製三文魚配牛油梨醬，無花果

SOUP or SALAD 湯或沙律

CHOOSE 1 任選一款

- Grilled Prawns & Warm Romain Lettuce, Chilli and Capsicum •
燒蝦，羅馬生菜配辣椒
- Lightly Marinated BBQ Beef Sirloin and Garden Greens •
秘制燒烤醬薄切西冷沙律
- Soup of the Day •
是日精選餐湯

MAIN COURSE 主菜

CHOOSE 1 任選一款

- Pappardelle, Spicy Sausage Sauce, Cheese •
辣肉醬，芝士，寬麵條
- Blue Mussel and Scallop Spaghetti with Garlic and Olive Oil •
帶子，藍青口伴蒜片橄欖油意粉
- Seared Halibut & Seasonal Vegetable Stew •
香煎比目魚柳配季節燉菜
- Moroccan Style Roasted Chicken & Shrimp, Broccolini •
摩洛哥風味烤雞釀蝦配西蘭花苗
- Oven Roasted Boston Lobster, Herbs Butter,
Cheese Stuffed Pumpkin Flower •
香草牛油燒焗龍蝦配芝士南瓜花
(additional \$128, half pc / 半隻)
- Roasted US Beef Tenderloin & Pan-Fried Duck Foie Gras
Asparagus and Truffle Potato Puree, Jus •
燒美國牛柳配香煎鴨肝配炒蘆筍，黑松露薯蓉，燒汁
(additional \$128)

DESSERT 甜品

CHOOSE 1 任選一款

- Earl Grey Creme Brulee •
伯爵茶法式焦糖燉蛋
- White Chocolate and Raspberry Mille-feuille, Raspberry Sorbet •
白朱古力覆盆子千層酥配雪葩

ADDITIONAL COFFEE OR TEA +\$30

2 HOURS FREEFLOW

House Wines 308/per person

Perrier Jouet Grand Brut Champagne 408/per person

All prices are in Hong Kong Dollars and subject to a 10% service charge.

Please advise our associates if you have any food allergies or special dietary requirements

所有價格以港幣加10%服務費計算。如閣下有任何食物敏感及特別飲食需要，請向我們的職員查詢。