

# WEEKEND BRUNCH MENU

3-Course (Appetiser / Soup or Salad / Main) 408/per person  
4-Course (Appetiser / Soup or Salad / Main / Dessert) 508/per person

## APPETISER 頭盤或前菜

CHOOSE 1 任選一款

- Grilled Watermelon, Mozzarella, Walnut, Mint Salad and Pesto •  
烤西瓜芝士田園沙律
- Moroccan Herbs Squid and Couscous Salad and Mango Salsa •  
摩洛哥魷魚粗麥沙律配芒果沙沙
- Fresh Crab, Mikan, Carrot, Fennel & Endive •  
鮮蟹肉配蜜柑, 甘筍, 苜蓿
- Gravlax Salmon Roulade, Guacamole, Figs and Yuzu Dressing •  
自家醃製三文魚配牛油梨及無花果

## SOUP or SALAD 湯或沙律

CHOOSE 1 任選一款

- Grilled Prawns & Warm Romain Lettuce, Chilli and Capsicum •  
烤大蝦羅馬生菜配辣椒
- 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

- Conchiglie Bolognese with Chilli & Parmesan •  
芝士蕃茄辣肉醬貝殼意粉
- 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, Green Salad, Potato •  
香草牛油燒焗龍蝦  
(additional \$128, half pc / 半隻)
- Roasted US Beef Tenderloin & Braised Beef Cheeks,  
Green Asparagus, Butternut •  
燒美國牛柳配燴牛腩肉、鮮露筍及牛油瓜  
(additional \$128)

## DESSERT 甜品

CHOOSE 1 任選一款

- Pineapple & Coconut Frozen Parfait, Pineapple Sauce,  
Coconut Ice Cream, Summer Berries •  
鳳梨椰子芭菲
- Chocolate Mille-feuille, Coffee Ice Cream •  
朱古力千層酥配咖啡雪糕

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ADDITIONAL COFFEE OR TEA +\$30

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## 2 HOURS FREEFLOW

House Wines 308/per person

Perrier Jouet Grand Brut Champagne 408/per person

- Supplement Mocktail \$78 / Supplement Cocktail \$98 -

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。