

# WEEKEND BRUNCH MENU

3-Courses (Starter / Main / Dessert) 408/per person

4-Courses (2 Starters / Main / Dessert) 508/per person

Additional Coffee or Tea +30

## STARTER 頭盤

CHOOSE 1 任選一款

- Quinoa, Brown Tomato, Mozzarella Cheese, Pesto, Balsamic •  
藜麥番茄、馬蘇里拉芝士、香醋沙律
- Fresh Crab, Mikan, Carrot, Fennel & Endive •  
鮮蟹肉配蜜柑、甘筍、苜蓿菜
- Organic Kale, Applewood Bacon, Prune, Mushroom, Red Onion •  
羽衣甘藍、蘋果木煙肉、西梅、紅洋蔥
- Marinated Salmon, Orange, Smith Apple, Grape and Citrus Dressing •  
橙汁醃三文魚配青蘋果、橘子沙律汁
- Grilled Prawns, Roots & Garden Greens Salad •  
田園沙律配煎大蝦
- Lightly Marinated BBQ Beef Sirloin and Romain Lettuce •  
秘制燒烤醬薄切西冷、羅馬菜沙律
- Truffle Mushroom Soup •  
松露蘑菇湯
- Soup of the Day •  
是日精選餐湯

## MAIN COURSE 主菜

CHOOSE 1 任選一款

- Angel Hair with Spicy Sausage and Tomato Sauce •  
蕃茄辣肉腸天使麵
- Seafood Gemelli Pasta with Garlic, Sea Urchin and Sake Sauce •  
清酒海鮮、海膽蒜片特色意粉
- Seared Halibut, Capsicum & Zucchini •  
香煎比目魚柳配季節蔬菜
- Moroccan style Roasted Chicken & King Prawn, Broccolini •  
摩洛哥風味烤雞配虎蝦、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 Hokkaido Scallop  
Asparagus and Truffle Potato Puree, Jus •  
燒美國牛柳 配香煎北海道帶子  
炒蘆筍、黑松露薯蓉、燒汁  
(additional \$128)

## DESSERT 甜品

CHOOSE 1 任選一款

- Cheer Me Up •  
Honey, Tiramisu Foam, Milk Chocolate Mousse, Lady Finger cup  
蜜糖意大利芝士杯
- White Chocolate and Raspberry Mille-feuille, Raspberry Sorbet •  
白朱古力覆盆子千層酥配雪葩

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。