



Colorful Brunch

Saturday, Sunday and Public Holiday 11:30am – 3:00pm

(兩位起/ min Two Guests)

法式鴨肉醬，醃菜
Rillettes, Pickled Vegetables
煙三文魚，醃紅菜頭
Gravlax Salmon, Marinated Beetroot
蟹肉牛油果火箭菜沙律，蜜糖芥末汁
Crabmeat and Avocado Arugula Salad
Honey Mustard Dressing

巴馬火腿，哈密瓜
Parma Ham Melon
番茄莫薩里拉芝士，香草醬
Tomato Mozzarella, Pesto Dressing
鮮蝦巴馬臣芝士甘荀香橙泡泡
Prawn on Parmesan Carrot Orange Foam

點選以下其中一款主菜 | one of the following main course

自家制意大利菠菜雲吞
鼠尾草瑞可塔芝士忌廉汁
House-made Spinach Ravioli
sage ricotta cream sauce
\$368

香煎羊肚菌雞卷
松露玉米麵團，西洋菜忌廉汁
Pan-seared Morel Chicken Roulade
truffle gnocchi, watercress cream sauce
\$428

香煎三文魚卷魚子醬
香橙甘荀蓉，時令蔬菜，砵酒燒汁
Pan-Seared Caviar Salmon Roll
orange carrot puree, seasonal vegetables, port wine gravy
\$428

燒羊排
青豆蓉，番茄莫薩里拉芝士茄子卷，紅莓燒汁
Herb Rubbed Lamb Chop green pea puree, sundried tomato mozzarella eggplant roll, raspberry gravy
\$498

烤美國牛脊肉
時令蔬菜，法式香草牛油汁
Grilled U.S Beef Striploin
seasonal vegetables, cafe de paris butter
\$498

無限添飲

Free Flow Beverage

紅酒 | 白酒 | 啤酒 | 汽水 | 果汁 | 咖啡 | 茶
Red Wines | White Wines | Beers | Soft Drinks | Juices | Coffee | Tea

只供堂食，不設外賣 | For dine-in only, no takeaway service available
賓客如有食物過敏或其他與健康有關的飲食限制，我們樂於與您商討及嘗試為您的特別飲食所需作出安排。

For our Guests with food allergies or other health-related dietary restrictions,
we are happy to discuss and attempt to accommodate your special dietary requests.

賓客如有需要單點清真菜單，請預留三十五至四十分鐘的烹調時間；請向我們的演藝人員查詢。

Halal Menu is available upon request, requires 35-40 minutes of preparation time. Please contact our Cast Members for assistance

價目均為港幣及加一服務費 | Price is in HK\$ and subject to 10% service charge

