

SUNDAY BRUNCH

JANUARY, 2020 | FROM 11AM \$380 PER PERSON

STARTERS TO SHARE 前菜共享

House Bread *smoked butter* 自家製麵包 配煙燻牛油

Ocean Trout *whipped cod roe & salmon eggs*
海鱒魚 鱒魚子和三文魚籽

Buffalo Milk Burrata *charred brocolini, hazelnuts & green onion oil*
水牛忌廉芝士 烤西蘭花苗、榛子和香蔥油

Croquettes *salt fish & potato with aioli*
炸馬鈴薯丸子 鹹魚配香蒜蛋黃醬

Wagyu Pastrami *smoked egg gribiche*
五香熏和牛肉 煙熏蛋黃醬

MAIN choose one per person 主菜，每位任擇其一

Pork Belly *confit celeriac & harissa*
脆焗豬腩肉 油封芹菜根和Harissa 香料辣醬

Market Fish *jerusalem artichoke & kale*
鮮海魚 雅枝竹和羽衣甘藍

Ricotta & Yam Dumplings *shiitake ginger broth, shimeji's & leek*
芋頭和水牛芝士雲吞 香菇薑汁清湯、本菇和韮菜

Wagyu Bavette (+50) *charred onions, café de paris sauce*
和牛腰腹肉 (+50) 焦香洋蔥和café de paris牛油醬

TARTS & CAKES choose one each 撻和蛋糕，每位任擇其一

Lemon Tart *yoghurt cream*
檸檬撻 乳酪忌廉

Fig & Frangipane Cake *honey & vanilla cream*
無花果杏仁蛋糕 蜜糖和雲尼拿忌廉

Carrot Cake *pumpkin seeds & walnuts*
甘筍蛋糕 南瓜籽和核桃

Cheesecake *basque style with rhubarb & raspberry*
芝士蛋糕 basque 芝士蛋糕 – 大黃和紅桑子

WITH **TAITTINGER**

ADD FREE FLOW CHAMPAGNE TAITTINGER \$250 PER PERSON

加配每位 \$250可享無限量暢飲TAITTINGER 香檳



FREE FLOW OPTIONS 任選兩小時無限量暢飲套餐：
(ALL FREE FLOW PACKAGES ARE FOR 2 HOURS)

A) Taittinger Brut Reserve, 10 premium red and white wines, Steffen's Bloody Mary

B) +\$150 to upgrade to Taittinger Prelude Grand Cru

C) More time? Add one more hour +\$120 Taittinger Brut & +\$180 Taittinger Prelude Grand Cru

NO ALCOHOL TODAY?

Enjoy a selection of two no alcohol mocktails &
one tea or coffee +\$190 per person

TEA

45

Traditional European Teas

English Breakfast, Earl Green, Orange Root Ceylon

Chinese Tea

Lomg Jing Xifeng, Golden Needle Yunnan Red, Jasmine Green

Fruit & Herbal Teas

Blue Muffin Rooibos, Persimmon Peach, Hot lemon Water,
Peppermint, Chamomile, Lemon Ginger

COFFEE

Espresso	35	Hot Chocolate, Mocha	50
Americano, Double Espresso	40	Iced + 5 Soy Milk + 5	
Cappuccino, Macchiato	45		
Flat White, Latte	45		