

WEEKEND BRUNCH

FROM 11AM | SATURDAY & SUNDAY | \$400 PER PERSON

STARTERS TO SHARE 前菜共享

- House Bread** *smoked butter* 自家製麵包、煙燻牛油
- Cheddar Croquettes** *& spring onion*
炸車打芝士丸子、青蔥
- Fried White Bait** *with aioli*
炸銀魚、大蒜蛋黃醬
- Burrata** *& roasted beetroot & thyme oil*
Burrata 芝士、烤紅菜頭、百里香油
- Wagyu Pastrami** *celeriac rémoulade*
熏和牛肉、芹菜蛋黃醬

MAIN choose one per person 主菜，每位任擇其一

- Ricotta Dumplings** *brown butter, hazelnuts, sage & aged parmesan*
Ricotta 芝士雲吞、焦化牛油、榛子、鼠尾草、巴馬臣芝士
- Grilled Pork Loin** *toasted coconut dressing & sweet potato*
豬柳、烤椰子醬、甜薯
- Confit French Chicken Leg** *creamed cos & peas*
油封雞腿、忌廉生菜、青豆
- Market Fish** *garam masala, beans & pickled carrot*
新鮮海魚、masala 香料醬、豆、醃甘筍
- Roasted Lamb Rack** *spiced cous cous & harissa*
羊鞍、香料古斯米、harissa 香料醬
- Braised Short Rib** *red cabbage puree, charred spring onion & chorizo oil*
(+100 served for 2 to share) 牛小排、紫甘藍、洋蔥、西班牙香腸油 (+100/二人份)

SIDES (+80 EACH) 配菜

- Cucumber** *smoked yoghurt, mint & parsley* 青瓜、煙燻乳酪、薄荷、歐芹
- Fat Cut Chips** 手切薯條
- Charred Gem** *almond cream, lemon & smoked almonds* 焦香生菜、杏仁忌廉、煙燻杏仁
- Grilled Cauliflower** *with cumquat, capers & anchovies* 烤椰菜花、柑橘、酸豆、鯷魚

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

Caramelized Apple Tart *almond & cream cheese delight*
 焦糖蘋果撻、杏仁、忌廉芝士

Brunt Basque Cheesecake *strawberry jam*
 巴斯克芝士蛋糕、士多啤梨果醬

Banana Cake *caramel butter cream*
 香蕉蛋糕、焦糖牛油忌廉

Chocolate Fudge Cake *raspberry jam & chocolate ganache*
 朱古力蛋糕、覆盆子果醬、軟心朱古力醬

WITH **TAITTINGER**

ADD FREE FLOW CHAMPAGNE TAITTINGER \$360 PER PERSON

加配每位 \$360 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

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

Long Jing Xifeng, Golden Needle Yunnan Red, Jasmine Green

Fruit & Herbal Teas

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

COFFEE

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