

FESTIVE BRUNCH

\$480 PER PERSON | 每位\$480

Add \$95 for a glass of hot mulled wine

SHARING STARTERS 前菜共享

House Bread | Festive nut butter

自家製麵包、果仁牛油

Ocean Trout | whipped cod roe & salmon eggs

海鱒魚、鱈魚子及三文魚籽

Bull's Heart Tomato | cantaloupe vinegar & wakame

牛心蕃茄、哈密瓜果醋及海帶

Grilled Erenji Mushrooms | grenobloise, charred Cipollini onion & noisette

烤杏鮑菇、法式牛油汁、焦香小洋蔥及榛子

Asparagus | roasted yeast hollandaise & puffed grains

蘆筍、香烤發酵荷蘭醬及脆穀物

Beef Tartar | muhammara, watercress & roast garlic

生牛肉他他、紅椒核桃醬、西洋菜及烤大蒜

MAIN 主菜

choose one per person
每位任擇其一

Grilled Duck | lapsang jus, savoy cabbage & poached quince

烤鴨、紅茶醬、皺葉椰菜、浸榲桲

Hamachi | razor clams, garlic & chilli

油甘魚、烤蜆子、香蒜及辣椒

Suckling Pig | horseradish, dill emulsion, radishes & mustard leave

烤乳豬、山葵、刁草醬、蘿蔔、芥菜葉

Pressed Turkey | sourdough chestnut stuffing, burnt celeriac & red currant sauce (supplement +40)

火雞、酸種栗子餡料、釀焦香芹菜、紅加侖子醬

Agnolotti | ricotta, lotus root & green pea velouté (V)

意式雲吞、意大利瑞可達芝士、蓮藕及法式青豆醬

SIDES 配菜

(+80 each)

Triple Cooked Chips | 三炸薯條

Broccolini & Brussel Sprouts | lemon, hazelnuts & karasumi

西蘭花苗、球芽甘藍、檸檬、榛子、烏魚子

Witlof Salad | lettuce, blue cheese & walnut

菊苣沙律、生菜、藍芝士、核桃

10% service charge applies to all menu prices

DESSERT

choose one each

Custard Tart | pain d'épice, muscovado, ginger
吉士撻、香料蛋糕、黑糖、薑

Banoffee | banana, Guandua chocolate, miso caramel
香蕉拖肥蛋糕、香蕉、榛果朱古力、味噌焦糖

Financier | pine nuts, apricots, shortbread chantilly & chamomile
金磚蛋糕、松子仁、杏脯、香緹酥餅、洋甘菊

甜品
每位任擇其一



CHAMPAGNE
TAITTINGER
Reims

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

TAITTINGER BRUT RESERVE, 10 PREMIUM RED AND WHITE WINES, HUE'S
BLOODY MARY

NO ALCOHOL TODAY?

ENJOY A SELECTION OF TWO
NO ALCOHOL MOCKTAILS
&
ONE TEA OR COFFEE
+\$190 PER PERSON

TEA All 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

Americano, Double Espresso 40

Cappuccino, Macchiato 45

Flat White, Latte 45

Hot Chocolate, Mocha 50

Iced + 5 Soy Milk + 5