

WEEKEND BRUNCH

\$480 PER PERSON | 每位\$480

SHARING STARTERS 前菜共享

House Bread | 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

Iberico Pluma | breaded suckling pork, dill emulsion, radishes & mustard leaf

烤西班牙橡果黑毛豬、刁草醬、蘿蔔、芥菜葉

Limestone Coast Wagyu Flank Steak | confit garlic, maitake mushroom, heirloom carrots

& Madeira (supplement +50)

澳洲石灰岩海岸牛腹扒、油封蒜頭、舞茸菇、復古甘筍、Madeira

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

意式雲吞、ricotta芝士、蓮藕及法式青豆濃湯

SIDES 配菜

(+80 each)

Triple Cooked Chips | 三炸薯條

Brocoletto & 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

DESSERT

choose one each

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

甜品

每位任擇其一

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

WITH GOSSET CUVÉE EXTRA BRUT

ADD FREE-FLOW CHAMPAGNE GOSSET CUVÉE \$380 PER PERSON
加配每位 \$380 可享無限量暢飲 GOSSET CUVÉE EXTRA BRUT 香檳

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

GOSSET CUVÉE EXTRA BRUT,
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