

SPRING WEEKEND BRUNCH

早午餐菜單

\$550 PER PERSON | 每位\$550

SHARING STARTERS 共享頭盤

Baguette

whipped black salt butter

法國長麵包 | 黑鹽牛油

Hokkaido Scallop

ginger gel, burnt avocado, finger lime & radish salad

北海道帶子 | 薑凝膠、焦香牛油果、手指青檸、蘿蔔仔沙律

Organic Salad (V)

cauliflower, fresh pea, heirloom carrot, pickled grapes & Greek yogurt dressing

有機沙律 | 椰菜花、新鮮青豆、復古紅蘿蔔、醃葡萄、希臘乳酪

Devils Egg

black truffle, aged Parmesan & garlic chives

魔鬼蛋 | 黑松露、熟成巴馬芝士、韭菜

Lobster

arancini, sea urchin & lime gel

龍蝦 | 燉飯球、海膽、青檸凝膠

Lamb Rib

lemon herb crust, black garlic, crisp capers, celery mayonnaise & parsley

羊肋骨 | 檸檬香草皮、黑蒜、脆酸豆、芹菜蛋黃醬、番茜

FREE-FLOW CHAMPAGNE & WINE

FREE-FLOW OPTIONS 兩小時無限量暢飲套餐：
(all free-flow packages are for 2 HOURS)

VIP CHAMPAGNE PACKAGE & 15 WINES:

Add free-flow CHAMPAGNE & WINE : Gosset cuvée \$480 per person
加配每位 \$480可享無限量暢飲 GOSSET CUVÉE EXTRA BRUT 香檳

BUBBLES PACKAGE B & 15 WINES:

Add free-flow \$380 per person
加配每位 \$380可享無限量暢飲 PROSECCO & MIRABEAU SPARKLING 香檳

Sorelle Bronca Prosecco Superiore Docg Brut “Particella 68”, NV, Glera / Bianchetta / Perera, Valdobbiadene, ITALY
Maison Mirabeau Sparkling Rose ‘ La Folie’, NV, Grenache / Syrah, FRANCE

WHITE & ROSÉ

Maison Mirabeau Pure, 2022, Grenache / Syrah, Côtes De Provence, FRANCE
Lucien Albrecht, 2021, Gewurztraminer, Alsace, FRANCE
Rieslingfreak No.33, 2022, Riesling, Clare Valley, AUSTRALIA
Auntsfield Single Vineyard, 2023, Sauvignon Blanc, Marlborough, NEW ZEALAND
Château Favray, 2022, Pouilly Fume, Loire Valley, FRANCE
Vasse Felix, ‘Filius’ 2022, Chardonnay, Margaret River, AUSTRALIA

RED

Martinborough Vineyard ‘Te Tera’, 2021, Pinot Noir, Martinborough, NEW ZEALAND
Murdoch Hill 2021, Pinot Noir, Adelaide Hills, AUSTRALIA
Langmeil Rough Diamond Grenache , 2022, Grenache, AUSTRALIA
Black Barn 2020, Syrah, Hawkes Bay, NEW ZEALAND
Bodegas La Horra Corimbo, 2019, Tempranillo, Ribera Del Duero, SPAIN
Mount Langi Cliff Edge, 2019, Shiraz, Grampians, AUSTRALIA

DESSERT WINES & DIGESTIVE

Mr Riggs Sticky End, 2016, Viognier McLaren, Vale, AUSTRALIA
Prince de Saint-Aubin, 2019, Sémillon / Sav Blanc / Moscatel / Sauternes, FRANCE
Seppeltsfield Para Vintage Tawny, 1999, Port, Barossa Valley, AUSTRALIA

NO ALCOHOL TODAY?

FREE-FLOW OPTIONS 兩小時無限量暢飲套餐：
(all free-flow packages are for 2 HOURS)

NON-ALCOHOLIC PROSECCO & MOCKTAILS \$350 PER PERSON
加配每位 \$350可享無限量暢飲無酒精PROSECCO及MOCKTAILS

LYRE'S CLASSICO GRANDE NA SPARKLING WINE

Classic green apple tartness followed by a soft richness of pear, peach and red apple

THE HUE BELLINI

Lyre's Classico over peach gel

B - A - L - Y

Blackberry, Apple, Lemongrass, Yuzu

TROPICAL NIGHTS

Mango, Papaya, Lemon, Soda

THE ENGLISH ROSE

Strawberry, Basil, Citrus & Soda

ASPIRATION

Roasted Pineapple, Pandan Syrup, Soda

FIG ME UP

Burnt Fig, Lychee, Apple

SPRING WEEKEND BRUNCH 早午餐菜單

MAIN 主菜

choose one per person
每位任擇其一

Organic Chicken

porcini purée, brown button mushroom, maitake mushroom, glazed shallot & chicken jus
有機雞肉 | 牛肝菌蓉、啡蘑菇、舞菇、漬紅蔥頭、雞汁

Spanish Mackerel

burnt spinach & avocado purée, fondant sweet potato, black mussels & pernod velouté
(supplement +40)
西班牙鯖魚 | 焦香菠菜、牛油果蓉、汁煮番薯、青口、茴香酒濃湯 (額外 +40)

Orecchiette (V)

butternut squash, asparagus, aged Parmesan, lime & garlic crumble
貓耳朵意大利粉 | 胡桃南瓜蓉、蘆筍、熟成巴馬芝士、大蒜碎

O'Connor Ribeye

grass-fed Australian steak, smoked brisket & potato terrine, caramelised onion, courgette & bone marrow jus (supplement +50)
O'connor 肉眼牛扒 | 草飼澳洲牛扒、煙燻牛腩、千層薯仔、焦糖洋蔥、翠玉瓜、牛骨髓汁 (額外 +50)

Crisp Pork Belly

braised pork cheek, pickled carrot purée, crisp cabbage & apple cider jus
脆焗豬腩肉 | 紅燒豬頰肉、醃蘿蔔蓉、脆白菜、蘋果汁

SIDES 配菜

(+80 each)

Triple Cooked Fat Chips

lemon aioli
三炸薯條、檸檬蛋黃醬

Sautéed Baby Spinach

confit shallot & garlic crumble
炒菠菜苗、油蔥、蒜蓉

Heirloom Carrots

burnt butter, orange glaze & sage
復古蘿蔔、焦香牛油、橙釉、鼠尾草

SPRING WEEKEND BRUNCH 早午餐菜單

TEA & COFFEE 咖啡或茶

Black Teas 紅茶

English Breakfast 英式早餐茶

Floral Earl Grey 藍花伯爵茶

Rose Red 玫瑰紅茶

Green Teas 綠茶

Long Jing Xifeng 龍井

Jasmine Green 茉莉綠茶

Strawberry Fields 士多啤梨綠茶

Ginger Peach Green 香桃薑綠茶

Fruit Teas 水果茶

Blue Muffin Rooibos 藍莓博士茶

Persimmon Peach 柿子香桃茶

Herbal & Other Teas 香草茶及其他

White Peony 白牡丹茶

Fresh mint 薄荷 *Chamomile* 洋甘菊

Hot Lemon Water 熱檸檬水

Coffee 咖啡

Espresso 濃縮 | *Double Espresso* 雙倍濃縮

Americano 美式 | *Cappuccino* 泡沫

Macchiato 瑪奇朵

Flat White or Latte 醇白或拿鐵

Hot Chocolate 熱朱古力 | *Mocha* 朱古力咖啡

Iced 凍 +5 | *Soy Milk* 轉豆奶 +5

Decaf +5 低因咖啡

Coffee (+50) or Tea (+55)

咖啡或茶 *per person* 每位

DESSERT 甜品

Apple Financier

caramel apples on almond cake, vanilla mascarpone,

spice crumble & roast almond ice cream

蘋果杏仁蛋糕 | 焦糖蘋果杏仁蛋糕、雲尼拿意式軟芝士、香料碎、杏仁雪糕

Macaron

strawberry mousseline, basil gel, strawberry tuile

& strawberry gelato

馬卡龍 | 士多啤梨慕斯、羅勒凝膠、士多啤梨薄片、士多啤梨意式雪糕

Tartlet

Eureka lemon curd, vanilla shortbread &

toasted meringue

迷你撻 | 檸檬果醬、香草脆餅、蛋白脆餅