

# SUMMER WEEKEND BRUNCH

## 早午餐菜單

\$550 PER PERSON | 每位\$550

### SHARING STARTERS 共享頭盤

#### House Focaccia

*rosemary & confit garlic*

意大利香草麵包 | 迷迭香、油封蒜頭

#### Gazpacho

*Iberico ham, heirloom tomato & basil*

西班牙凍湯 | 伊比利黑毛豬火腿、原種番茄、羅勒

#### Scrambled Eggs

*salmon caviar, thyme brioche & chives*

炒蛋 | 三文魚魚子醬、百里香牛油軟包、細香蔥

#### Lobster Hash Brown

*sea urchin, whipped cod roe & lime*

龍蝦薯餅 | 海膽、鱈魚子醬、青檸

#### Caesar Salad

*white anchovy, parmesan, pancetta, poached chicken & grilled sourdough*

凱薩沙律 | 白鯷魚、巴馬臣芝士、意式煙肉、慢煮雞胸、烤酸種麵包

#### Hamachi

*served raw with radish, maple mustard seeds, seaweed & grapefruit dashi*

油甘魚刺身 | 配蘿蔔、楓芥末籽、紫菜、柚子高湯

# 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’ 2023, 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, 2020, Shiraz, Grampians, AUSTRALIA

## DESSERT WINES & DIGESTIVE

Mr Riggs Sticky End, 2018, 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

# SUMMER WEEKEND BRUNCH 早午餐菜單

## MAIN 主菜

*choose one per person*  
每位任擇其一

### “Shrimp On The Barbi”

*King prawn linguine, tomatoes, chervil & lobster bisque (supplement +40)*  
烤大蝦 | 大蝦扁意粉、番茄、香葉芹、龍蝦濃湯 (額外 +40)

### French Quail

*roasted broccolini purée, snap peas, lemon confit & Marsala wine*  
法國鸕鶿 | 烤西蘭花苗蓉、豌豆、油封檸檬、瑪莎拉酒

### Homemade Orecchiette

*butternut squash, smoked stracciatella, shallot crumble & lemon oil*  
貓耳朵意大利麵 | 葫蘆南瓜蓉、Stracciatella芝士、青蔥碎、檸檬油

### O'Connor Ribeye

*grass-fed Australian steak, brasied ox cheek, herbs crust, caramelised onion, courgette & bone marrow jus (supplement +50)*  
O'Connor 肉眼牛扒 | 草飼澳洲牛扒、爛牛面頰、香草、焦糖洋蔥、翠玉瓜、牛骨髓汁 (額外 +50)

### Roaring Forties Lamb Rump

*gremolata crust, glazed lamb rump, caper & raisin purée, sunchoke & masala jus*  
羊排 | 香草、烤羊臀肉、酸豆、提子乾蓉、菊芋、瑪莎拉汁

## 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

# SUMMER 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

### Coconut Panna Cotta

*candied hazelnut, pandan marinated pineapple,*

*toasted coconut & sorbet*

意式椰子奶凍 | 焦糖榛果、班蘭醃漬菠蘿、脆椰子片、雪葩

### Hazelnut Dacquoise

*76% dark chocolate feuilletine, hazelnut praline*

*ganache, rum & raisins*

榛子達克瓦茲 | 76% 黑朱古力薄脆、榛子果仁夾心朱古力醬、秣酒、提子乾

### “Manuka” Crema Catalana

*roast vanilla cream, thyme sponge, berries &*

*yogurt ice cream*

「麥盧卡」焦糖布丁 | 烤雲尼拿忌廉、百里香海綿蛋糕、莓果、乳酪雪糕

### Three Cheese | Trolley Selection (supplement +40)

*thyme crispbreads, sourdough crackers, saffron pear*

*chutney & truffled honey*

自選三款芝士 | 百里香脆餅、酸種麵包脆餅、

番紅花梨酸辣醬、松露蜂糖 (額外+40)