

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

Pulled Pork Slider

house bbq sauce, coleslaw & whole grain mustard

手撕豬肉迷你漢堡 | 自製燒烤醬、涼拌菜絲、全麥芥末

Niçoise Salad

seared tuna, new potato, baby gem lettuce, olives, french beans & quail eggs

尼斯沙律 | 烤吞拿魚、新薯仔、迷你羅馬生菜、橄欖、法邊豆、鵪鶉蛋

House Smoked Duck Breast

spiced orange gel, leek hay, balsamic glaze & leek oil

自製燻鴨胸 | 五香橙凝膠、韭菜乾、意大利黑醋釉、韭菜油

Dauphine Potato

mint gel, mushy peas & alioli

炸薯球 | 薄荷凝膠、豌豆蓉、蒜蓉蛋黃醬

Scrambled Eggs

lobster, lumpfish caviar, thyme brioche & chives

炒蛋 | 龍蝦、圓鰭魚魚子醬、百里香牛油軟包、細香蔥

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 Extra Brut | \$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

ROSÉ & WHITE 玫瑰紅酒及白酒

Maison Mirabeau Pure, 2022, Grenache / Syrah, Côtes De Provence, FRANCE

Lucien Albrecht, 2021, Gewurztraminer, Alsace, FRANCE

Rieslingfreak No.33, 2023, 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

Lyre's 無酒精氣泡酒、蜜桃啫喱

B - A - L - Y

Blackberry, Apple, Lychee, Yuzu

黑莓、蘋果、香茅、柚子

TROPICAL NIGHTS

Mango, Papaya, Lemon, Soda

芒果、木瓜、檸檬、梳打水

THE ENGLISH ROSE

Strawberry, Basil, Citrus & Soda

士多啤梨、羅勒、柑橘、梳打水

ASPIRATION

Roasted Pineapple, Pandan Syrup, Soda

烤菠蘿、斑蘭糖漿、梳打水

FIG ME UP

Burnt Fig, Lychee, Apple

焦無花果、荔枝、蘋果

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)

Pan Seared Salmon

fennel, broad beans, piquillo pepper, olive crumbs & dill emulsion
香煎三文魚 | 茴香、蠶豆、辣椒、橄欖、刁草凝乳

Agnolotti

ricotta, caramelised celeriac, pine nuts & shaved parmesan
意大利餃子 | ricotta 芝士、焦糖西芹頭、松子、巴馬臣芝士

Flat Iron Steak

grass-fed Australian steak, fondant potato, cep purée, braised beef tongue, garlic crumble & red wine jus (supplement +50)
平鐵牛扒 | 脆軟薯仔、牛肝菌蓉、紅燒牛舌、蒜蓉、紅酒汁 (額外 +50)

Pork Loin

pork cheek croquette, parsnip purée, grilled baby gem, black pudding crumbs & apple cider jus
豬扒 | 豬頰肉炸丸子、歐洲白甘筍蓉、烤迷你羅馬生菜、英國傳統血腸碎、蘋果酒汁

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

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

Orange Sweet Potato

caramelised sweet potato, crisp yuba & tofu ice cream

橙番薯 | 焦糖番薯、脆腐竹、豆腐雪糕

Granola

vanilla poached berries, toasted vanilla cream, pandan,

raspberry & yogurt ice cream

燕麥脆片 | 雲尼拿水煮雜莓、烤雲尼拿忌廉、班蘭、

覆盆子、乳酪雪糕

Opera Cake

pistachio Chantilly cream, pistachio parfait & apricot jelly

歌劇蛋糕 | 開心果香緹忌廉、開心果芭菲、杏仁啫喱

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)