

FESTIVE WEEKEND BRUNCH MENU

早午餐菜單

\$550 PER PERSON | 每位\$550

SHARING STARTERS 共享頭盤

House Focaccia

sage & confit garlic

意大利香草麵包 | 鼠尾草、油封大蒜

Fish Cake Slider

sour cream & pepper salsa

迷你魚餅漢堡 | 酸忌廉

Burrata

heirloom tomato, black olive & baked tomato vinaigrette

意大利布拉塔芝士沙律 | 傳統番茄、黑橄欖、烤焗番茄香醋醬

Scrambled Eggs

lobster, lumpfish caviar, thyme brioche & chives

炒蛋 | 龍蝦、圓鱈魚魚子醬、百里香牛油軟包、細香蔥

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

Ham Croquette

breaded Comte cheese & prosciutto

伊比利亞火腿炸丸子 | 法國康提芝士、帕馬火腿

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

Quail Pithivier

morel mushroom duxelles, foie gras, baby spinach, madeira reduction & porcini velouté (supplement +30)

鵪鶉國王派 | 羊肚菌蓉、鴨肝、菠菜、馬德拉酒汁、牛肝菌白醬 (額外 +30)

Seared Seabass

razor clams, smoked cabbage, white asparagus, confit lemon & smoked clam bisque

煎封海鱸魚 | 蜆子、煙燻高麗菜、白蘆筍、油封檸檬、煙蜆海鮮濃湯

Homemade Agnolotti

caramelised onion purée, pearl onions, crispy pickled onion, onion ash & onion consommé

自家手製意大利雲吞 | 焦化洋蔥蓉、珍珠洋蔥、醃漬洋蔥、洋蔥灰、洋蔥高湯

Iberico Pork Collar

red pepper chutney, black cabbage, whisky apples, pork crackling crumble & madeira jus

伊比利亞豬梅扒 | 紅椒甜酸醬、黑高麗菜、威士忌蘋果、炸豬皮碎、馬德里酒汁

Wagyu Hanger Steak

mustard mash potatoes, courgette, crisp pickled onion rings & red chimichurri

(supplement +35)

封門和牛柳 | 芥末薯蓉、意大利青瓜、脆醃漬洋蔥圈、阿根廷紅青醬 (額外 +35)

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

Ginger Crème Brûlée

cinnamon sponge, whipped mascarpone, gingerbread crumble & cinnamon ice cream

薑汁法式焦糖布丁 | 肉桂海綿蛋糕、意大利忌廉軟芝士、聖誕曲奇碎、肉桂雪糕

Dark Chocolate Cake

chocolate mousse, chocolate feuilletine & toasted hazelnut ice cream

濃郁黑朱古力蛋糕 | 朱古力蛋糕、朱古力慕斯、朱古力千層餅、烤榛子雪糕

Hue Pavlova

raspberry cremeux, basil mascarpone, manuka honey tuile & raspberry sorbet

HUE蛋白脆餅 | 紅莓濃忌廉、羅勒意大利軟芝士、麥蘆卡蜂蜜脆片、紅梅雪崩

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)