

WEEKEND BRUNCH

早午餐菜單

\$550 PER PERSON | 每位\$550

SHARING STARTERS 共享頭盤

Homemade Focaccia

rosemary & cherry tomatoes

自製意式香草麵包 | 迷迭香、車厘茄

Organic Egg

chorizo, guacamole, grilled sourdough

有機雞蛋 | 西班牙辣香腸、牛油果莎莎醬、烤脆酸種麵包

Market Fish Cake

ratte potatoes salad, rouille, bouillabaisse

鮮魚餅 | 手指薯沙律、蒜泥蛋黃醬、馬賽魚湯

Whipped Mozzarella

cherry vine tomatoes, baby gem, baked tomatoes vinaigrette, tomato cracker

水牛芝士 | 車厘茄、迷你羅馬生菜、烤番茄油醋醬、番茄薄脆

Mini Sausage Roll

onion & sage, apple mustard dip

迷你香腸卷 | 洋蔥鼠尾草、蘋果芥末醬

Chicken Liver Pâté

chicken skin crumble, pear chutney, thyme crackers

雞肝醬 | 脆雞皮、梨酸辣醬、百里香餅乾

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

WEEKEND BRUNCH 早午餐菜單

MAIN 主菜

choose one per person
每位任擇其一

Iberico Pork Collar

red pepper chutney, whiskey apple, kale, garlic crumble, Madeira jus

伊比利亞豬梅扒 | 紅辣椒酸辣醬、威士忌蘋果、羽衣甘藍、大蒜碎、馬德拉汁

Seared Seabass

razor clams, white asparagus, salmon roe, smoked clams velouté

煎封海鱸魚 | 蜆子、白蘆筍、三文魚子、煙蜆海鮮濃湯

Homemade Agnolotti

onion purée, crispy onion rings, pickled pear onion, onion consommé

自家手製意大利雲吞 | 焦化洋蔥蓉、珍珠洋蔥、醃漬洋蔥、洋蔥高湯

Wagyu Flank Steak

baby king oyster mushroom, maitake mushroom, hen's egg, kale, Madeira mushroom jus

側腹和牛牛排 | 有機迷你杏鮑菇、舞茸、雞蛋、羽衣甘藍、馬德拉菇汁

Grilled Octopus

potatoes gnocchi, spiced pumpkin purée, crispy oregano, squid ink, Parmesan sauce

烤八爪魚 | 薯仔丸子、五香南瓜蓉、脆牛至、墨魚汁、巴馬臣芝士醬

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

Pavlova

yuzu & thyme curd, raspberry jelly, crispy raspberry

蛋白餅 | 柚子百里香凝乳、覆盆子果凍、脆覆盆子

Pistachio Layer Cake

pistachio cremeux, apricot jelly, roasted pistachio

ice cream

開心果夾心蛋糕 | 開心果忌廉、杏桃啫喱、開心果雪糕

Dark Chocolate

chocolate mousse, chocolate ganache, hazelnut

dacquoise crumble, hazelnut ice cream

濃郁黑朱古力蛋糕 | 朱古力慕斯、朱古力醬、榛子達克

瓦茲碎、烤榛子雪糕

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)