

SPRING WEEKEND BRUNCH

早午餐菜單

\$550 PER PERSON | 每位\$550

BREAD 麵包

Homemade Focaccia

rosemary & cherry tomatoes

自製意式香草麵包 | 迷迭香、車厘茄

SHARING STARTERS 共享頭盤

Ocean Trout Ceviche

burnt cucumber & radish salad, horseradish, mascarpone, dill

檸汁醃海鱒魚 | 燒青瓜蘿蔔沙律、辣根、意大利軟芝士、蒔蘿

Wagyu Beef Tartare

horseradish, pickled shimeji, mustard seed & paprika cracker

和牛生牛肉他他 | 辣根、醃本菇、芥菜籽、紅椒脆餅

Grilled Truffle Toastie

brown button mushroom, truffled béchamel, hen's egg, herbs salad

烤松露多士 | 啡色鈕扣蘑菇、松露白醬、雞蛋、香草沙律

Grilled Prawn Salad

avocado, cucumber, radish, honey mustard dressing

烤蝦沙律 | 牛油果、青瓜、蘿蔔、蜂蜜芥末醬

Sausage Roll

sage, apple mustard purée

香腸卷 | 鼠尾草、蘋果芥末蓉

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)

BUBBLES PACKAGE

\$290 per person

2 Sparkling Wines, 3 House Wines,
Mocktail and Juice

Add free-flow | \$290 per person
加配每位 \$290 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, FR

SPECTACLE HOUSE WINES
Sauvignon Blanc, Rose, Shiraz

MOCKTAIL

The English Rose
Strawberry, Basil, Citrus & Soda
士多啤梨、羅勒、柑橘、梳打水

SOFT DRINKS & JUICE

Orange
Apple
Standard Soft Drinks

COFFEE OR TEA

CHAMPAGNE & 10 WINES \$490 per person

CHAMPAGNE

Gosset Cuvée Extra Brut

加配每位 \$480 可享無限量暢飲 GOSSET CUVÉE EXTRA BRUT 香檳

ROSÉ & WHITE 玫瑰紅酒及白酒

Maison Mirabeau Pure, 2022, Grenache / Syrah, Côtes De Provence, FR
Rieslingfreak No.33, 2023, Riesling, Clare Valley, AUS
Auntsfield Single Vineyard, 2023, Sauvignon Blanc, Marlborough, NZ
Vasse Felix, 'Filius' 2023, Chardonnay, Margaret River, AUS

RED

Murdoch Hill, 2021, Pinot Noir, Adelaide Hills, AUS
Bodegas La Horra Corimbo, 2019, Tempranillo, Ribera Del Duero, SP
Mount Langi Cliff Edge, 2020, Shiraz, Grampians, AUS

DESSERT WINES & DIGESTIVE

Mr Riggs Sticky End, 2018, Viognier McLaren, Vale, AUS
Prince de Saint-Aubin, 2019, Sémillon/Sav Blanc/Moscatel/Sauternes, FR
Seppeltsfield Para Vintage Tawny, 1999, Port, Barossa Valley, AUS

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早午餐菜單

MAIN

主菜

choose one per person

每位任擇其一

Wagyu Flank Steak

foie gras, red chimichurri, turnip purée, onion

側腹和牛牛排 | 鴨肝、紅辣椒醬、蘿蔔蓉、洋蔥

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

Basil Gnocchi

tomato sauce, mozzarella, parmesan, garlic chip

羅勒薯仔丸子 | 番茄醬、水牛芝士、巴馬臣芝士、蒜片

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

Octopus

crushed potatoes, piquillo pepper, capers, harrisa & yoghurt foam

八爪魚 | 薯仔、辣椒、酸豆、哈里薩辣醬及乳酪泡沫

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

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 (+60)

咖啡或茶 *per person* 每位

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早午餐菜單

DESSERT 甜品

choose one per person

每位任擇其一

Tiramisu

mascarpone, lady finger

意大利芝士蛋糕 | 意大利軟芝士、手指餅乾

Raspberry Yoghurt Layer Cake

vanilla sponge cake, raspberry cremeux,

yoghurt mousse

覆盆子乳酪夾心蛋糕

Mango & Passionfruit Mousse Cake

mango mousse, passion fruit jelly, fresh mango

ice cream

芒果熱情果慕斯蛋糕

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)