

Weekend Brunch Menu

*Available on Saturdays, Sundays & Public Holidays
From 12:00pm to 3:00pm*

Appetizers & Salad Bar

*Mini Burger, Truffled Toast, Canapés
Pâté en Croûte / Terrine, Marinated Salmon
Assorted Vegetables Tempura, Miso Soup, Chicken Skewer
French Cheese Selection, Cold Cut Selection, Salad & Delicatessen Section*

Seafood Platter

*2 Oysters, 2 Snow Crab Legs, 6 Cocktail Shrimps, Scallops Tartar
Half Boston Lobster (+ HK\$148)*

Main Courses

Select one

*Scrambled Eggs Plain / Truffled
French Omelette Plain / Truffled
Eggs Benedict with Ham & Hollandaise Sauce
Eggs Sunny / Over Easy with Baby Spinach & Mushrooms
Half Roasted Chicken (+ HK\$140)
Norwegian Salmon with White Butter Sauce (+ HK\$140)
9oz Australian Beef Rib Eye (+ HK\$180)
Japanese Pork Filet Mignon (+ HK\$180)
Australian Lamb Rack (+ HK\$180)
35oz Prime Ribs (+ HK\$310 min 2 persons)*

*Oven Roasted Potatoes / Creamy Spinach / Grilled Tomatoes / Mash Potatoes...
Side Dishes & Vegetables are available on hot buffet station*

Sweet & Decadent Selection

*Find your favorite sweet notes at our dessert counter
to end your brunch with a delightful experience*

Adult: HK\$588 per person

Child: HK\$238 per person

(for aged under 12 to enjoy appetizers & dessert counter & free-flow of juices)

All prices are subject to a 10% service charge

Weekend Brunch Menu

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3 Hours Free-Flow Package

HK\$300 per person with Sparkling Wine & beverages

HK\$400 per person with Champagne & beverages

Sparkling Wine

Prosecco Superiore DOCG, Atilius, Italy

Champagne

Moët & Chandon Impérial Brut, France

White Wine

Sauvignon Blanc, Manatapu, New Zealand

Chardonnay, Blowfish, South Australia

Red Wine

Chianti Nobilis DOCG, Atilius, Italy

Shiraz, Blowfish, South Australia

Sake

Hana Kizakura Junmai Ginjo

花黄櫻純米吟釀

Kizakura Kimoto Yamahai Tokubetsu Junmai Yamadanishiki

黄櫻生酏山廢特別純米酒山田錦

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