

Brunch

Weekend & Public Holidays
週末及公眾假期

11:30am to 3:00pm
上午11時30分至下午3時正

4 Courses 四道菜

每位 \$398 per person
Starter, Soup, Main, Dessert
頭盤、湯、主菜、甜品

5 Courses 五道菜

每位 \$478 per person
Starter, Soup, Pasta, Main, Dessert
頭盤、湯、意大利麵、主菜、甜品

Upgrade to 2-hour free-flow Soft Drinks & Juices for \$70 per person
每位另加\$70可享兩小時無限暢飲汽水及果汁

Upgrade to 2-hour free-flow
Sparkling Wine, Rosé, Red Wine, White Wine for \$188 per person
每位另加\$188可享兩小時無限暢飲汽酒、粉紅葡萄酒、紅酒及白酒

All prices include Amuse Bouche, Coffee or Tea
所有價目包括餐前小食、咖啡或茶

Please advise us if you have any food allergies
如有任何食物過敏請告訴我們

All prices in HKD and subject to 10% service charge
所有價目以港元計算另加一服務費

Menu

Tapas Food
餐前小吃

Starter

Thai Roasted Pork Neck, Green Mango Salad, Pomelo and Cashews
泰式烤豬頸肉配青芒果沙律, 柚子及腰果
or 或

Tomato Mozzarella with Arugula and Balsamic Vinegar
意大利水牛芝士配火箭菜及意大利香醋
or 或

Cooked Shrimps, Romaine Lettuce and Cocktail Sauce
鮮蝦配羅馬生菜, 雞尾酒汁

Soup

Creamy Coconut Pumpkin Soup with Basil
忌廉椰子南瓜湯配羅勒

Pasta

Penne with Beef Ragout, Tomatoes, Parmesan and Oregano
長通粉配燉牛肉, 蕃茄, 帕馬臣芝士及奧勒岡草汁
or 或

Saffron Risotto, Sous Vide Salmon and Asparagus
藏紅花意大利飯配低溫慢煮三文魚及蘆筍

Main Course

Honey Roasted Gammon Ham, Sautéed Cabbage and Pineapple Jus
蜜汁烤金門火腿配椰菜及菠蘿汁
or 或

Masala Fish Curry, Tomatoes, Potatoes and Basmati Rice
咖哩魚配蕃茄, 馬鈴薯及印度香米
or 或

Roasted US Ribeye with Seasonal Vegetables and Potatoes
烤美國肉眼配時令蔬菜及馬鈴薯

Dessert

Daily Dessert
是日精選甜品
or 或

Fruit Platter
水果拼盤

Coffee or Tea
咖啡或茶