



WEEKEND BRUNCH

週末のブランチ

FREE-FLOW

Clam Soup 蜆湯	Wasabi Octopus Salad 芥末八爪魚沙律	Prawn & Avocado Salad 大蝦牛油果沙律
Lobster Bisque +\$68 (per portion) 龍蝦濃湯 (每份)	Shabu Shabu US Angus Beef Salad 涮涮美國安格斯牛肉沙律	Crab Roe Salad 蟹籽沙律
	Parma Ham. Melon. Balsamic Vinegar 巴馬火腿. 蜜瓜. 黑醋汁	Caesar Salad 凱撒沙律
	Prawn Tempura 大蝦天婦羅	Crabmeat Scrambled Eggs with Black Truffle 蟹肉黑松露炒蛋

ENTRÉE

choose one

Smoked Atlantic Salmon 櫻花木煙燻大西洋三文魚
Grilled U.S. Petite Tender with Sakura & Toyama Shrimp 煎美國小牛柳配櫻花蝦及富山縣白蝦
Hokkaido Pork Chop in Parisian Style 巴黎式北海道豬扒
Spanish Crispy Chicken 西班牙風脆煎雞
White Sesame Grilled Kobe Beef Sirloin +\$98 燒白芝麻神戶和牛西冷
Sautéed Boston Lobster Tail Linguini +\$98 熊谷喜八 十三種特調香料炒龍蝦尾配意大利扁麵

DESSERT PLATTER FOR THE TABLE

Seasonal Fresh Fruits 時令鮮果	Napoleon 拿破侖蛋糕	Opera Cake 歌劇院蛋糕	Lychee Champagne Jelly 荔枝香檳果凍
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Coffee/Tea 咖啡或茶

\$388 per person

Prices are in HK\$. 10% service charge.

If you have any special dietary requirements, food allergies or intolerances, please inform us upon placing your order.
價格以港幣計算。加一服務費。如您有特別膳食需求，食物敏感或過敏，請於下單時告知我們。