

EASTER BRUNCH

SNACKS

Yeast & Smoked Anchovy Bread Sticks, Sour Cream, Salmon Roe French Toast topped with Blue Crab, Lemon Dressing

APPETISERS

Supplement Charge of \$168 for Additional Appetiser

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Seasonal Salad ♥④ Feta, Pickled Cucumber, Asparagus, Radish, New Season's Peas & Shoots Lobster Bisque *Tarragon Cream, Cognac*

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Classic Steak Tartare Description Classic Steak Tartare

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Smoked Ham Hock Terrine Foie Gras, Bacon Jam, Red Pepper

EGG COURSE (Supplement Charge of HKD \$ 188)

Scrambled Japanese Organic Cage Free Egg (4) (4) Lobster, Bacon Powder, Sour Cream, Caviar

63°C Japanese Organic Cage Free Egg ✓ Brioche, Hollandaise, Black Truffle

Alaskan King Crab (19) Arnold Bennett, Marinated Salmon Roe

MAIN COURSES

MSC Certified Whole Dover Sole 🎱

Grilled or Meunière, Lemon Butter (Supplement Charge of \$ 128)

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Pan-fried Seabass *Celeriac Tagliatelle, Provencale Sauce*

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Truffle Risotto V *Parmesan, Charred Broccoli* USDA Prime Beef Wellington 🎱

Potato Purée, French Beans, Truffle Jus (Supplement Charge of \$ 198 per person, 48 hours pre-order is recommended)

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Australian 'Cape Grim' The Ladies' Cut Tenderloin, 6oz Hand Cut Chips, Green Peppercorn

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Slow Roasted USDA Prime Rib of Beef Carved from 'The Trolley'

Dingley Dell Pork Belly *Caramelised Apple Gel, Pork Jus*

Roasted Pyrenees Milk Fed Lamb Leg Mint Jelly, Lamb Jus Gras

EASTER DESSERT SELECTION



3-COURSES \$788 PER ADULT FOOD ONLY \$488 PER CHILD FOOD ONLY (Aged 6 to 11 years)

TWO-HOURS FREE-FLOW BEVERAGE PACKAGE

R DE RUINART & SELECTED WINES \$ 588 SELECTED WINES \$ 348

PRICES ARE IN HONG KONG DOLLARS AND SUBJECT TO 10% SERVICE CHARGE

Dairy Free

Gluten Free
 Generation
 Generation

Nut Free

¥ Vegetarian