

Oyster Ice Bar

Selection of Seasonal Oysters

Sushi Garden

Selection of Nigiri
Salmon, Saba, Tamago, Ikura, Unagi, Inari
Selection of Maki

California Roll, Kappa-Maki, Tekka, Futo, Sweet Crispy Prawn and Avocado

Salads & Cress

Couscous Salad, German Potato Salad, Coleslaw, Rocket, Romaine,
Mache, Red Chard, Baby Spinach, Carrot, Sweet Corn,
Cherry Tomato, Red Onion, Cucumber, Red Radish, Mushroom
Dressings: Thousand Island, Caesar, Ranch
Olive Oil: Aged Balsamic Vinegar
Chilli Oil, Basil Oil, Curry Oil, Walnut Oil, Thyme Oil

Jars

Kalamata Olive

Marinated Baby Pepper
Truffle Honey
Pickled Silver Skin Onion
Gherkin
Heirloom Tomato
Marinated Feta Cheese
Grilled Garlic Mushroom
Grilled Aubergine
Grilled Zucchini



Bread & Viennoiserie

Rustic Sourdough

Pain Au Chocolate

Croissant

Almond Croissant

Assortment of Muffin

Assortment of Danish

Pistachio Brioche

Salted Garlic Bread Stick

Berkel Station

Salami Milano

Iberico Chorizo

San Daniele Parma Ham

Cheese

French, English

Aged Parmesan Wheel

Dim Sum Station

Shrimp Dumpling

Pork Dumpling

Vegetable Dumpling

Soup Station

Lobster Bisque

Carving Station

Roast Beef: U.S., Prime, Yorkshire, Horseradish, Gravy

Chicken Kebab: Marinated Leg, Slow Cooked, Authentic Condiments, Pita



À LA CARTE

Waffles or Pancakes

Strawberry, Whipped Cream, Maple Syrup

Eggs Benedict

Poached Organic Egg, Cooked Iberico Ham, English Muffin

Eggs Royale

Smoked Salmon, Poached Egg, Hollandaise

Omelette

Ham, Cheese, Mushroom, Tomato, Herbs, Bacon, Smoked Salmon

Mandarin Breakfast

Two Eggs, Back Bacon, Breakfast Sausage, Vine Tomatoes, Black Pudding, Mushrooms

Traditional Prawn Cocktail

Butter Lettuce, Marie Rose

Turbot

Cod

U.S. Prime Rib Eye

Australian Lamb Cutlet

U.S. Prime Sirloin



Chicken Tikka Masala

Lamb Tandoori

Side Orders

French Fries, Idaho Crushed Potato, Roast Potato, Yorkshire Pudding,
Garden Vegetables, Steamed Rice,
Garlic or Plain Naan Bread, Lentil Dal, Aloo Gobi



DESSERT

Warm Pudding

Sticky Toffee Pudding

Mixed Berries Apple Crumble

Mixed Fruit Salad

Mini Swan Puff with Vanilla Cream

Blueberry Trifle

Fresh Berries with Whipped Cream

Double Chocolate Mousse

Tiramisu

Vanilla Crème Brûlée

Mango and Coconut Tart

Rum Baba with Fresh Fruit and Vanilla Cream

Berry Soup with Champagne Jelly

Strawberry Tower

Cake

Whisky Chocolate Cake
Pistachio White Chocolate Mousse Cake
American Cheese Cake
Strawberry Layer Cake

Dried Cake

Mini Carrot and Orange Cake
Raspberry Mango Financier
Easter Egg Cookie
Mini Sweet Bread Bunny
Mini Hot Cross Bun

Pie & Tart

Baked Apple Tart

Baked Fruit and Berry Jalousie

Lemon Caramel Crunchy Nut Tart

Chocolate

Chocolate Lollipop

Macaron Flower Lollipop

Easter Chocolate Decoration

Easter Cupcake Lollipop

Easter Bell

Assortment of Truffle

Mixed Nuts dipped in Chocolate

Mini Caramelised Meringue

Marshmallow

HKD1,688 per adult
(Free flow of Ruinart Blanc de Blancs Champagne)

HKD648 per child