

EASTER SUNDAY ROAST

SNACKS

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

APPETISERS

Seafood Platter 🗷 🏖

Lobster, Oysters, Langoustines, Alaskan King Crab, Blue Lip Mussels, Razor Clams
Lemon & Condiments
(For Two, Supplement Charge of \$ 588)

Chef's Blue Lobster Cocktail (2) (2) Avocado, Gem Lettuce & Cocktail Dressing

Home Smoked Salmon ©
Carved Tableside with Classic Condiments

Steak Tartare (E) & Grilled Sourdough, Caviar Risque & Bisque & Blue Lobster, Cognac, Cream

Seasonal Salad 📽

Feta, Pickled Cucumber, Asparagus, Radish, New Season's Peas & Shoots

EGG COURSE

(Supplement Charge of \$ 188)

Scrambled Japanese Organic Cage Free Egg & Lobster, Bacon Powder, Sour Cream, Caviar

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

MAIN COURSES

MSC Certified Whole Dover Sole © Grilled or Meunière, Lemon Butter (Supplement Charge of \$ 128)

Pan-fried Seabass ©
Celeriac Tagliatelle, Provencale Sauce

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Truffle Risotto **Parmesan, Charred Broccoli

USDA Prime Rib Beef
Yorkshire Pudding, Red Wine Sauce,
Carved from 'The Trolley'

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

CS.

Dingley Dell Pork Belly & Caramelised Apple Gel, Pork Jus

<u>SIDES</u>

(Your Choice of Two Sides)
Roasted Agria Potatoes, Roasted Vegetables, Agria Potato Purée,
Sautéed Portobello Mushrooms, Creamed Spinach,
Hand Cut Chips, French Beans



EASTER DESSERT SELECTION

\$ 888 PER ADULT FOOD ONLY \$ 488 PER CHILD FOOD ONLY (Aged 6 to 11 years)

Easter Cookies

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