

MOTHER'S DAY ROAST MENU

11 May 2025

1st seating: 11:30 – 13:45 2nd seating: 14:00 – 16:30

SNACKS

Bell Pepper & Tomato Bread Sticks, Sour Cream, Salmon Roe & Smoked Pike French Toast Topped with Blue Crab, Lemon & Chervil Aioli Foie Gras & Chicken Liver Parfait, Toasted Brioche

APPETISERS

Seafood Platter 🕮 🕸 😩

Lobster, Oyster, Langoustine, Alaskan King Crab, Blue Lip Mussel, Razor Clam Lemon & Condiments (For Two, Supplement Charge of \$ 588)

House-made Salmon Gravadlax

Carved Tableside with Dill, Mustard, Lemon & Toasted Rye Bread

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Seasonal Spring Salad

Compressed & Grilled Watermelon, Feta, Pickled Cucumber, Asparagus, Radish, New Season's Peas & Shoots Steak Tartare

Grilled Sourdough, Royal Cristal Caviar

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Bisque 2

Blue Lobster, Cognac, Cream

EGG COURSE

(Supplement Charge of \$ 148)

Benedict ②

Blue Lobster, Poached Kin Egg, Wild Rocket, Smoked Paprika & Oscietre Caviar

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Benedict 2

Brown Crab, Poached Kin Egg, Mustard Greens, Cayenne Pepper & Oscietre Caviar

MAIN COURSES

MSC Certified Whole Dover Sole

Grilled or Meunière, Lemon Butter

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Lobster (Half Piece)

Thermidor, Dijon, Parmesan, Gratinated (Whole Piece with Supplement Charge of \$ 298)

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Pithivier V

Fourme d'Ambert, Caramelised Banana Shallot, Lemon Thyme & Truffle Cream USDA Prime Rib Beef
Yorkshire Pudding, Red Wine Sauce,
Carved from 'The Trolley'

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Roasted Pyrenees Milk Fed Lamb Leg & Eggplant Baba Ganoush, Minted Lamb Jus

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Dingley Dell Pork Belly

Caramelised Bramley Apple Gel, Black Pudding, Cavolo Nero, Lemon Thyme Jus

SIDES

(Your Choice of One Side)
Roasted Agria Potatoes, Roasted Vegetables, Agria Potato Purée,
Sautéed Portobello Mushrooms, Creamed Spinach,
Hand Cut Chips, French Beans
(Extra Side with Supplement Charge of \$ 108)



DESSERT TROLLEY

Fresh Mixed Seasonal Berries (3) (2)

Toasted Nuts Chocolate Slabs (8)

Assorted Chocolate Truffle 4

Green Tea & Yuzu Macaron 3

Fresh Strawberry Bowl 3 2 2

Mandarin Cheesecake

Assorted Sable Cookies

Chocolate Opera Cake

Mandarin Tiramisu 🕙

Lemon Madeleine

Victoria Cake

Hot Dessert by request:

Ice Cream & Sorbet by request:

Apple Crumble with Vanilla Ice Cream Rose, Lychee, Raspberry, Almonds Vanilla, Strawberry and Chocolate Ice Cream
Raspberry, Lemon and Cocoa Sorbet (1)

\$ 938 PER ADULT FOOD ONLY \$ 488 PER CHILD FOOD ONLY (Aged 6 to 11 years)

FREE FLOW R DE RUINART CHAMPAGNE \$ 588
FREE FLOW RUINART BLANC DE BLANCS CHAMPAGNE \$ 788

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