

SATURDAY CHAMPAGNE BRUNCH

SNACKS

Yeast & Tomato Bell Pepper 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

House-made Salmon Gravadlax ②

Carved Tableside with Dill, Mustard, Lemon

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Seasonal Spring Salad Va

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

SOUP

Bisque 🕙

Blue Lobster, Cognac, Cream

Roasted Heirloom Tomato V & ®
Olive Oil Caviar, Micro Basil

Steak Tartare

Grilled Sourdough, Royal Cristal Caviar

Benedict 4

Blue Lobster, Poached Kin Egg,

Wild Rocket & Smoked Paprika

MAIN COURSES

MSC Certified Whole Dover Sole ②

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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Potato Y

Roasted Grenaille Potato, Tonburi, Charred Local Leek, Soy Chickpea Miso, Caramelised Local Shallot, Pickled Pearl Onion USDA Prime Beef Wellington © Black Truffle Sauce

(Supplement Charge of \$ 198, 48 Hours Pre-Order Is Recommended)

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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)

DESSERTS

Banana Et Chocolat Y

Chocolate Crémeux, Hazelnut Dacquoise, Tonka Ice Cream

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Cheesecake Y

Maple & Lime Marinated Blueberries, Citrus Lemon Verbena Ice Cream

 $\mathcal{C}_{\mathcal{S}}$

Seasonal Fruit Platter (18) (18) V

Raspberry Sorbet

Peach Y

Poached, Almond Panna Cotta, Raspberry & Rose Sorbet

3-COURSES \$ 788 4-COURSES \$ 888 PER ADULT FOOD ONLY

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

TWO-HOURS FREE-FLOW BEVERAGE PACKAGE

RUINART BLANC DE BLANCS & SELECTED WINES \$ 788 R DE RUINART & SELECTED WINES \$ 588 SELECTED WINES \$ 488 SAICHO SPARKLING TEA \$ 388

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



SUNDAY ROAST

SNACKS

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

House-made Salmon Gravadlax 🏖

Carved Tableside with Dill, Mustard, Lemon

C3

Seasonal Spring Salad V2

Compressed & Grilled Watermelon, Feta, Pickled Cucumber, Asparagus, Radish, New Season's Peas & Shoots Steak Tartare (E) Crilled Sourdough, Royal Cristal Caviar

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Bisque 🗈

Blue Lobster, Cognac, Cream

EGG COURSE

(Supplement Charge of \$ 148)

Benedict 4

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

 $\mathcal{C}\mathcal{S}$

Benedict ②

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

MAIN COURSES

MSC Certified Whole Dover Sole 2

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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Potato Y

Roasted Grenaille Potato, Tonburi, Charred Local Leek, Soya Chickpea Miso, Caramelised Local Shallot, Pickled Pearl Onion USDA Prime Rib Beef
Yorkshire Pudding, Red Wine Sauce,
Carved from 'The Trolley'

 $\mathcal{C}\mathcal{S}$

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

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Dingley Dell Pork Belly ②

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 🐠

Fresh Strawberry Bowl (18)

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
Sticky Toffee Pudding with Toffee Sauce & Sea Salt Tuite

Vanilla, Strawberry and Chocolate Ice Cream

Raspberry, Lemon and Cocoa Sorbet (1) (2)

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

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SELECTED WINES \$ 488
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