



WEEKEND BRUNCH

Available from 11:00 am – 2:30 pm

WELCOME FRESH FRUIT DRINK
orange juice or carrot juice

AMUSE BOUCHE
Sliced San Daniele ham with fresh figs

QUINOA SALAD
*Mixed with lettuce and fresh avocado, Tossed with yogurt dressing
Champagne Moët & Chandon Brut Imperial*

EGGS BENEDICT
With spinach, hollandaise sauce and Oscietra caviar

PAN FRIED HOKKAIDO SCALLOP
With croutons and cauliflower puree

PAN-SEARED DUCK FOIE GRAS
honey-glazed figs

Choice of Main dish

USA BLACK ANGUS RIB EYE
*Served with potatoes, seasonal vegetables, gravy sauce and béarnaise
Clarendelle Rouge, Grand Vin de Bordeaux, France*

or

HALF BOSTON LOBSTER THERMIDOR
*Served with mashed potatoes and seasonal vegetables
Palliser Estate, Chardonnay, New Zealand*

or

WHITE COD FISH
*Served with potatoes and seasonal vegetables
Gregoris, Pinot Grigio, Veneto, D.O.C., Italy*

Dessert

INTERNATIONAL CHEESE SELECTION
mostarda di frutta and crackers

TRADITIONAL DUTCH APPLE PIE
*calvados ice cream
D' Arenberg, Noble Wrinkled Riesling, Australia*

\$398 per person

Additional \$298 per person for wine pairing

The above prices are in HK dollars and subject to 10% service charge
Please don't hesitate to notify your waiter of any allergies or dietary requirements