



MOTHER'S DAY SEMI-BUFFET BRUNCH 08 MAY 2021

每位 **\$418** per person

小童每位 **\$228** per child (aged 3-11)

Starter and Dessert Buffet Bar + Soup + 1 Main Course + 1 Drink + Coffee or Tea
自助頭盤及甜品吧 + 湯 + 1 主菜 + 1 飲品 + 咖啡 或 茶

STARTER 頭盤

Parma Ham with Seasonal Melon [N][P]

意大利火腿配時令蜜瓜

Chilled Sashimi Platter with Condiments

日式刺身拼盤

Salami, Bresaola and Saucisson [B][N][P]

莎樂美腸, 風乾牛肉及法國風乾腸

Duck Liver Pate with Chocolate Balsamic Glaze [D]

法式鴨肝醬

Smoked Salmon Rose with Caviar [D]

煙三文魚卷配魚子醬

Marinated Seafood Salad with Lemon, Roasted Pepper and Red Onion [N]

香檸海鮮沙律

Crab Meat Salad with Diced Mango [D]

蟹肉芒果沙律

French Cheese Platter [D][N]

法國芝士拼盤

Mixed Greens with Strawberry, Roasted Nuts and Orange Balsamic [N][V]

果仁士多啤梨雜菜沙律

Freshly Baked Croissants, Danish Pastries, Muffins [D][N]

新鮮麵包籃 (牛角包、丹麥卷及鬆餅)

SOUP 湯

Blue Crab Bisque [D]

漁村蟹肉湯

MAIN COURSE

Steamed Fillet of Cod with Shell Seafood Sauce [D]

清蒸鱈魚柳配香濃海鮮汁

Grass Fed Beef Sirlion with Buttered Vegetables

Served with Red Wine Thyme Sauce [B][D]

燒西冷牛扒配時蔬伴紅酒百里香汁

Risotto with Seared Cajun Shrimps & Hokkaido Scallops in Lobster Sauce [D]

龍蝦汁燴北海道帶子意大利飯配香煎辣蝦

Impossible™ Burger [V] or Beef Burger [B][D] with Green Salad [V] or French Fries [N]

素食漢堡或牛肉漢堡飽配沙律或薯條

DRINKS

Sparkling Wine, Red & White Wine,

Coke, Coke Zero, Sprite, Juice of the Day

氣泡酒、紅白餐酒、可口可樂、

零系可口可樂、雪碧、是日精選果汁

[B] – Contains Beef 含牛肉

[N] – Contains Nuts 含乾果

[D] – Contains Dairy Products 含奶製品

[P] – Contains Pork 含豬肉

[V] – Vegetarian 素菜

Price is in HKD and subject to 10% service charge

價目以港幣計算及需另收加一服務費



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莎樂美腸, 風乾牛肉及法國風乾腸

Duck Liver Pate with Mango Confit [D]

法式鴨肝醬

Balik Cut Smoked Salmon with Caviar Sour Cream [D]

厚切煙三文魚配魚子醬與酸忌廉

Marinated Seafood with Lemon, Roasted Pepper and Red Onion [N]

香檸海鮮沙律

French Selection Cheese Platter [D]

法國芝士拼盤

Seared Herb Crust Yellow Fin Tuna with Wasabi Soy Sauce [N]

香煎黃鰭吞拿魚柳配日本芥末豉油

Mixed Greens with Citrus Fruits, Roasted Nuts and Orange Balsamic [N][V]

果仁甜柚橙肉雜菜沙律

Freshly Baked Croissants, Danish Pastries, Muffins [D][N]

新鮮麵包籃 (牛角包、丹麥卷及鬆餅)

SOUP 湯

Sweet Corn Soup with Crab Meat [D]

蟹肉粟米忌廉湯

MAIN COURSE

Simmered Red Snapper and Hokkaido Scallops with Green Pea Puree in Saffron Butter Sauce [D]

香煎鯛魚及北海道帶子配青豆蓉伴紅花牛油汁

Roasted Rib Eye Steak with Yorkshire Pudding and Gravy [B][D]

燒肉眼牛扒配英式布甸

Pumpkin Risotto with King Prawn [D]

深海大蝦南瓜意大利飯

Impossible™ Burger [V] or Beef Burger [B][D] with Green Salad [V] or French Fries [N]

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