

Brunch Menu

早午餐菜譜

COLD SECTION

NZ Pacific oysters in the half shell on ice (S) 新西蘭生蠔
Poached prawns with cocktail sauce and lemon (S) 大蝦配雞尾汁及檸檬
Smoked salmon with traditional condiments (S) 煙燻三文魚
Parma ham and melon (P) 巴馬火腿哈蜜瓜
Assorted sushi and maki rolls (G, S, D) 雜錦壽司及卷物
Sashimi Platter (S)
Salmon/ Snapper/ Tuna/ Octopus
Condiments: pickled ginger, kimchi, pickled daikon, pickled vegetables, wasabi, soy sauce (G)
雜錦刺身拼盤
(三文魚, 鯛魚, 吞拿魚及八爪魚配日式酸薑, 豉油及青芥)

SALADS

Individual Caesar salads in bowls (P, S, G, D) 凱撒沙律
Assorted fresh garden green salad bar (V)
(Mesclun salad, cherry tomato, green house cucumber and sweet corn with homemade dressing) (N, D, G)
田園沙律
(沙律菜, 車厘茄, 溫室青瓜, 甜粟米配自家製沙律醬汁)
Tomato (V) and mozzarella (D) 義大利芝士配蕃茄
Quinoa, chick pea, shitake mushroom, spinach salad (individual) (V) 菠菜伴藜麥, 鷹嘴豆及香菇沙律

BAKERY SECTION

Assorted Danishes, Croissants, Muffins, Sourdough (G, D) 雜錦丹麥包, 牛角包, 鬆餅及酸種麵包

EGG STATION

Poached Eggs on Gammon Ham, Truffle Hollandaise, English Muffin (P, G, D) 英式班尼迪蛋伴英式鬆餅
Live Omelette Station 即煮西式奄列

CARVING STATION

Roast NZ beef ribeye and gammon ham (P)
Red wine gravy/black pepper gravy/dijon mustard/pommery mustard (G, D)
烤紐西蘭肉眼扒及火腿配紅酒汁, 黑椒汁, 芥末汁

HOT SECTION

Carbonara style penne pasta (G, D) with truffle paste (P) 松露卡邦尼長通粉
Grilled Barramundi with tomato, fennel, and seafood broth (G, S, D) 香煎鱸魚柳伴蕃茄配法式海鮮忌廉汁
Roasted shoyu chicken thighs with Japanese teriyaki sauce (G, S, D) 日式照燒雞扒
Steamed broccoli (V) with mushroom sauce (G, D) 西蘭花配草菇汁

SWEET

Hojicha Hokkaido milk crème brûlée (D) 法式北海道牛乳燉蛋
Basque style cheesecake (G, D) 巴斯克焦香芝士蛋糕
Korean Strawberries Seasonal Specialties 韓國草莓季節特選:
Pistachio opera cake (G, D, N) 開心果歌劇院蛋糕
Mille-feuille (G, D) 法式千層酥
Peach tea panna cotta (D) 桃味白茶奶凍

Coffee or Tea 咖啡或茶
Includes free flow of sparkling wine 包括無限量供應氣泡酒