

DRINKS 飲品

MINERAL WATER 礦泉水
Sparkling Antipodes, NZ 氣泡水 0.5L | 45 1L | 80
Still Antipodes, NZ 礦泉水 0.5L | 45 1L | 80

JUICE 果汁 65
Apple 蘋果 Orange 香橙 Pineapple 菠蘿

BEER ON TAP 生啤酒 450ml | 85
Gweilo Lager, HK 4.2% 鬼佬淡啤, 香港

BUBBLES 氣泡飲料
Non-alcoholic Tea Cha Sparkling Tea, HK 80
Bailly-Lapierre ‘Brut de Charvis’, NV, Chardonnay/
Pinot Noir/ Burgundy, FR 125
Maison Mirabeau ‘La Folie’ Sparkling Rosé, NV,
Grenache/Syrah Côtes De Provence, FR 125

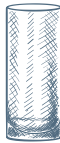
MOCKTAILS
無酒精特飲

Signature drinks with no alcohol

 **B – A – L – Y** 98
Blackberry, Apple, Lychee, Yuzu
黑莓、蘋果、香茅、柚子

 **THE ENGLISH ROSE** 98
Strawberry, Basil, Citrus & Soda
士多啤梨、羅勒、柑橘、梳打水

 **ELDERFLOWER MOJITO** 98
Elderflower, Mint, Lime & Soda
接骨木花、薄荷、青檸、蘇打水

 **THYME OF MY LIFE** 98
Raspberry, Thyme, Orange juice
紅莓、百里香、橙汁

FREE-FLOW DRINK PACKAGES
(1.5 Hours) 1.5小時無限暢飲

NON-ALCOHOLIC
Juice, Soft Drinks, Sparkling Tea | 280 per person

BUBBLES
Prosecco & House Wine | 350 per person

CHAMPAGNE & BRUNCH COCKTAILS
Gosset Cuvée Extra Brut & House Wine | 490 per person

WEEKEND BRUNCH MENU

390 per person (2 Course - Starters To Share + Main) | 390每位 (2 道菜 – 前菜共享 + 主菜)

STARTERS TO SHARE 共享前菜

FRUIT TOMATO SALAD (V)
Semi-dried cherry tomato, momotaro tomato,
tomatillo, burrata espuma, gazpacho sorbet
鮮果番茄沙律、半乾車厘茄、桃太郎番茄、
墨西哥蕃茄、布拉塔慕絲、西班牙冷湯雪葩

CROQUE MADAME
Brioche, mornay, Jamón, confit egg
yolk, chives
法式火腿芝士多士、布里歐麵包、莫奈醬、
西班牙火腿、油封蛋黃、細香蔥

EGGPLANT PARMIGIANA (V)
Smoked eggplant puree, red pesto, cherry
tomato, basil, Parmigiano Reggiano
焗茄子芝士、煙燻茄子蓉、紅香草醬、
車厘茄、羅勒、巴馬臣芝士

SHAKSHUKA
Chorizo, eggs, potato puree, red pesto,
tomato foam, falafel chips
中東番茄煮蛋、西班牙辣腸、雞蛋、薯蓉、
紅香草醬、番茄泡沫、鷹嘴豆脆片

DESSERT 甜品
(choose one 請選其一)

TIRAMISU +60
Chocolate cookie, Earl Grey mousse, mascarpone, sponge cake
提拉米蘇、朱古力曲奇、伯爵茶慕斯、意大利軟芝士、海綿蛋糕

NOIR ET BLANC +60
White truffle & milk chocolate ice cream, white chocolate baklava, dark chocolate mousse, muscat grapes
白松露與牛奶朱古力雪糕、白朱古力巴克拉瓦、黑朱古力慕斯、麝香葡萄

CHEF’S PASTRY PLATTER +100
Four mini pastries
主廚糕點拼盤、四款迷你糕點

MAIN 主菜
(choose one 請選其一)

BEEF RAGU PAPPARDELLE
Genovese sauce, cherry tomato, Parmigiano Reggiano
燴牛頰肉手工寬面、熱拿亞醬、車厘茄、巴馬臣芝士

SEAFOOD LINGUINI +80
White wine, mussels, clams, white fish, prawns
海鮮扁麵條、白酒、青口、蛤蜊、白魚、蝦

MUSHROOM RISOTTO (V)
Porcini, chanterelles, Parmigiano Reggiano
蘑菇意大利飯、牛肝菌、黃菇、巴馬臣芝士

GRILLED RED PRAWNS
Romesco sauce, garlic chip, semi-dried cherry
tomato, leek
烤紅蝦、羅馬香草醬、蒜片、半乾車厘茄、京蔥

SEARED SALMON
Beurre blanc, celeriac puree, salmon roe, fennel,
red onion
慢煮三文魚、白酒牛油醬、芹菜根蓉、三文魚籽、
茴香、紅洋蔥

STEAK AND FRIES (230G) +130
Australian Angus grain-fed flank 4+, red wine jus, fries
牛排和薯條 (230克) 澳洲安格斯穀飼側腹肉 4+、
紅酒汁、薯條

V - Vegetarian 素食

Subject to 10% service charge 另加10%服務費