

BRUNCH MENU - SAT/PUBLIC HOLIDAYS

12 noon to 2.30 pm (Last Order)

Starter + Main or Main + Dessert @HK\$248

3 Courses @HK\$298

STARTER

Perfect Egg, Comté cheese emulsion, wild mushroom, truffle butter

Scramble Egg, served with salmon or with truffle (+HK\$40)

Cured Salmon Gravlax, avocado, cream cheese

Butternut Soup, seasoned with cinnamon and nutmeg, goat cheese cream

Green Salad, apple and raspberry vinaigrette, olive oil

Pan-fried Foie Gras, roasted mango (+HK\$60)

MAIN

Beef Tartare, French Blonde d'Aquitaine beef, free-range egg, French fries

Sea Bream Ceviche, green apple, celery, coriander, lime, olive oil

Hokkaido Scallop, truffle risotto, Comté cheese emulsion (+HK\$60)

Duck Breast, butternut purée, wild mushroom, truffle jus

Fish of the Day, sautéed baby spinach, spinach and mushroom cream,
parsley emulsion

Australian Beef Bavette, gratin dauphinois, truffle sauce

Roasted Gnocchi "à la Parisienne", sage butter, edamame bean

Slow-cooked Pork Belly, seasonal garnish

DESSERT & CHEESE

Rice Pudding, Madagascar vanilla, orange zest, cinnamon

Profiterole, vanilla ice cream, chocolate sauce, almond (+HK\$40)

Tarte Amantine, pear tart, almond cream, pear sorbet

Dark Chocolate Fondant, mango sorbet

Poached Pear, chamomile, lemon and ginger sorbet

Cheese Platter, 3 kinds of cheese

Bread & Viennoiseries Basket, preserves

1 Cup of Coffee or Tea, 1 Alain Milliat Fruit Juice (complimentary)

All Items Are Subject to 10% Service Charge - Please advise us if you have any allergies