

Brunch Menu

SET A

11:30am – 3:00pm

Opening Plates

for sharing

David Herve Oyster

shallot vinegar · lemon

Beetroot Cured Salmon

mustard dill sauce · green apple · radish · pea shoots

Portobello Mushroom and Sweet Potato Salad

pecan · arugula · zesty balsamic

The Interval

a choice of

Cornish Lobster Bisque

handpicked lobster · aged brandy · fresh cream

or

Spa Egg

truffle · crispy pancetta · comte sabayon

or

Foie Gras (+$38)

black pudding · poached egg · aged balsamic glaze

Middle Order

a choice of

Slowed Cooked Beef Cheek

horseradish mashed potatoes · edamame bean · seasonal vegetables

or

Pan Seared Trout Fish Fillet

soft polenta · almond · dill cream sauce · seasonal vegetables

or

Grilled Lobster Tail and Crab Meat (+$58)

linguini · spinach · garlic · chili

Sweet Sixes

Wild Berries Meringue Tart

Artisanal Cheeses

Fresh Seasonal Fruits

Dot Cod Petit Four

$588 PER PERSON

2-Hours Free-Flow Beverages

Champagne $488 per person

Red & White Wine $198 per person

Dot Cod Spritz $248 per person

This menu is available for a minimum of two guests

Prices are in Hong Kong dollars and subject to a 10% service charge