



## WEEKEND BRUNCH

### ~ NON ALCOHOLIC BEVERAGES ~

fresh brewed coffee  
 現煮咖啡  
 selected organic teas  
 嚴選有機茶  
 freshly squeezed juices  
 現榨果汁  
 soft drinks  
 軟性飲料

### ~ ANTIPASTO TABLE ~

hickory ham、cooked ham  
 希克利火腿、精選火腿  
 assorted seafood salad  
 義式綜合海鮮沙拉  
 assorted sushi、assorted sashimi  
 精選壽司拼盤、精選生魚片拼盤  
 tuna salad、smoked salmon  
 鮪魚沙拉、煙燻鮭魚  
 marinated fish  
 蒲燒鰻魚  
 marinated bell peppers and eggplant  
 醃漬甜椒及櫛瓜  
 potato salad、goose liver pâté  
 馬鈴薯沙拉、精製鵝肝醬  
 assorted cheese platter  
 嚴選綜合起司盤

### ~ CARVING ~

roast beef with gravy and  
 mashed potatoes  
 燒烤牛肉佐珍味肉汁及馬鈴薯泥  
 roasted honey glazed pork loin with  
 dijon mustard sauce  
 燒烤蜜汁豬里肌佐時蔬

### ~ DESSERTS ~

selection of home-made pastry  
 每日精緻甜點  
 cheese cake  
 起士蛋糕  
 assorted seasonal fresh fruits  
 季節水果盤

### ~ MAIN COURSE ~

4 oz. breakfast steak, sautéed mushrooms and  
 onion,  
 sautéed baby cabbage, grilled tomato and  
 hash browns  
 特級牛排佐炒磨菇及洋蔥  
 炒小高麗菜, 焗烤蕃茄及薯餅

or/或

baked salmon fillet with herb cream sauce  
 sautéed brussel sprouts and creamy mash  
 potatoes  
 2 poached eggs  
 烤鮭魚襯奶油薯泥佐菠菜香草醬及水波蛋

or/或

chicken parmigiana in tomato sauce topped  
 with mozzarella cheese on grilled sliced  
 eggplant and zucchini  
 義大利蕃茄起士雞腿

or/或

grilled lamb chops with mint-gravy sauce  
 sautéed asparagus and potatoes lyonnaise  
 燒烤羊排佐薄荷醬

**\$788+10% PER PERSON**

INCLUSIVE A GLASS OF WHITE OR RED HOUSE WINE

