

# MEDITERRANEAN TASTE 地中海風格

## Xmas Special Mediterranean Gourmet Lunch

週末地中海盛宴早午餐

### Seafood Counter 海鮮吧

Snow Crab Leg, Boston Lobster, Steamed Prawns, Sea Whelk, Blue Mussel, Scallops

鱈場蟹腳、波士頓龍蝦、海蝦、藍青口、海螺和扇貝

Dipping Sauce: Cocktail Sauce, Mignonette, Marie Rose Sauce & Lemon Wedge

速配蘸醬：雞尾酒汁、木犀草醬、瑪麗玫瑰醬和檸檬片

### Fresh Salad Bar 沙律吧

Selection of Seasonal Greens and Salad 鮮沙律菜及時令沙律

\*Variety of dressing & topping 多款醬汁及配料

### Appetizer 前菜

Cold Cut Platter 冷肉拼盤

Cheese Platter 芝士拼盤

Xmas Grilled Vegetable Platter 烤雜菜拼盤

Tortilla Española 西班牙馬鈴薯蛋餅

Bruschetta Selection 意大利烤包及各種配料

Egg Benedict 賓尼迪蛋

Xmas Spanakopita Pie 聖誕芝士莧菜酥

\* Xmas cooked Turkey breast with Tuna Mayonnaise Dressing 黑毛豬肉眼扒配吞拿魚蛋黃醬

### Soup of The Day 精選餐湯

### Main Course Served at the Table 主菜 (選一款)

#### Linguine al Granchio

Fresh linguine pasta tossed with crab and fresh cherry tomatoes

鮮番茄蟹肉扁意粉

Or

#### Risotto alla barbabietola e burrata

Beetroot risotto with burrata cheese

紅菜頭意大利飯配布拉塔芝士

Or

#### Turkey Ballotine

Sausage & chestnut stuffed turkey with trimming

肉腸栗子釀火雞

Or

#### Pez espada a la Mediterránea

Sustainable swordfish served tomato, capers and black olives

劍魚配番茄及酸豆橄欖

### Dessert Corner 特選甜品

HK\$588 Net Per Person 每位港幣588元

Special Offer for First 30 Guests HK\$488 Net Per Person 首30位特別優惠每位淨價港幣488元

Free Flow Chilled Orange Juice and Free Flow Sparkling Wine (Additional HK\$98 net)

無限量供應橙汁及西班牙氣泡酒 (每位 加港幣淨價98元)

Corkage fee per bottle of 750ml HK\$200. 開瓶費每瓶(750毫升)港幣200元

Prices are Included to 10% service charge. 另加一服務費

Please inform us if you have any food allergies or dietary preferences. 如果您對任何食物有過敏反應，請告知我們。