

**Mediterranean Gourmet Weekend Brunch**

**週末地中海盛宴早午餐**

Available on Saturdays, Sundays 適用於星期六、日 12pm to 3pm

**Seafood Counter 海鮮吧**

Snow Crab Leg, Boston Lobster, Prawn, Blue Mussel, Sea Whelk, Scallop

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

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

Kurobuta Pork Loin "Tonnato" 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)**

**Spaghetti ai Gamberi and Zucchini**

Fresh Spaghetti Pasta with Prawns and Zucchini in Tomato Sauce

鮮意大利麵配茄醬翠玉瓜及鮮蝦

or 或

**Risotto Agli Asparagi**

Risotto with Asparagus

鮮露荀意大利飯

or 或

**Magret de Canard**

Slow Cooked Duck Breast Served with Honey Thyme Sauce and Mash Potato

慢煮鴨胸配薯蓉及百里香蜜糖汁

or 或

**Saumon Grille' aux Asperges**

Grilled Salmon Fillet with Asparagus and Bearnaise Sauce

扒燒三文魚配露荀及法式班納西醬

**Dessert Corner 經典甜品**

Special Offer for First 30 Guests HK\$308 net per person 首30位特別優惠每位淨價港幣308元

(Original Price HK\$688 per person 每位港幣688元)

Free Flow Chilled Orange Juice and Free Flow Sparkling Cava (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 subject 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。