

# EASTER BRUNCH MENU 復活節早午餐菜單

## Mediterranean Gourmet Easter Brunch

地中海盛宴復活節早午餐

Available from 12:00 noon to 3:00 pm on April 18, 19, 20 & 21

### Seafood Counter 海鮮吧

Snow Crab Leg, Boston Lobster, Steamed Prawn, Sea Whelk, Blue Mussel, 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)

(配蘸醬：雞尾酒醬、蒜蓉醬、玫瑰瑪麗醬和檸檬角)

### 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 冷切拼盤

Cheese Platter 芝士拼盤

Grilled Vegetable Platter 烤雜菜拼盤

Spanish Paella Ball 西班牙海鮮飯飯團

Tortilla Espanola 西班牙馬鈴薯蛋餅

Bruschetta Selection 意大利烤包及各種配料

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 (Choose One) 主菜(選一款)

#### Risotto Asparagi & Fragole

Risotto with Asparagus and Strawberries 蘆筍草莓燴飯

Or 或

#### Porchetta d'Ariccìa

Crispy Roasted Suckling Pig "Porchetta Style" with Grilled Radicchio and Roasted Baby Potatoes

香脆燒乳豬(意式風味)配烤紅菊苣及小薯仔

Or 或

#### Carré d'agneau en Croûte de Pistaches

Pistachio's Crusted Lamb Rack with Minted Mash Potatoes and Braised Artichokes

開心果脆皮羊架配薄荷薯蓉及燴雅枝竹

Or 或

#### Saumon rôti

Slow Roasted Salmon with Dill Salad Cucumber & Potato

慢烤三文魚配蒔蘿沙律青瓜及薯仔

### Dessert Corner 經典甜品

### Coffee/Tea 咖啡/茶

每位 \$488 Net Per Person

**Special offer at \$388 Net Per Person for first 30 Guests 首30位顧客可享每位388特別優惠**

Free Flow Chilled Orange Juice and Sparkling Wine at Additional \$98 Net Per Person

無限量供應橙汁及西班牙氣泡酒每位另加港幣98元

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

Prices are in Hong Kong dollars and Inclusive of 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。