

MEDITERRANEAN TASTE 地中海風格

Mediterranean Gourmet Weekend Brunch

週末地中海盛宴早午餐

Available from 12:00 noon to 3:00 pm on Saturday, Sunday and Public Holiday
適用於星期六、日及公眾假期 中午12時至下午3時

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 凍肉拼盤
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)

Spaghetti Allo Scoglio

Fresh Spaghetti Pasta with Mixed Seafood in Tomato Sauce
海鮮意大利麵配番茄醬
Or 或

Risotto Ai Funghi Porcini e Tartufo 牛肝菌黑松露燴飯

Risotto with Porcini Mushroom & Black Truffle
Or 或

Poulet Harissa 慢煮春雞配蔬菜小米薄荷乳酪

Slow Cooked Harissa Marinated Spring Chicken Served with Vegetables
Couscous & Minted Yogurt
Or 或

Dorada al Horno En Papel 烤三文魚片配櫻桃番茄甜椒橄欖杏仁片

Baked Seabream Fillet in Paper Bag with Cherry Tomatoes, Bell Pepper,
Olives and Almond Flakes

Dessert Corner 經典甜品

Coffee/Tea

每位\$488 Net Per Person

Special offer at \$388 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 per person

無限量供應橙汁及西班牙氣泡酒 每位另加\$98

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

Prices are in Hong Kong dollars and Inclusive of 10% service charge. 價目以港幣計算並已包括加一服務費
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。