

## 會客廳週六日早午餐

無限量供應即叫即製點心及佳餚

無限享用鮮果汁及汽水:

每位港幣588元/ 三至十歲小童每位港幣250元

無限享用 *Veuve Clicquot Brut Yellow Label* 香檳、  
雞尾酒: *Bellini*、*Mimosa*、*Aperol Spritz*、  
*Bloody Mary*、*Espresso Martini*、啤酒、  
紅白餐酒及無酒精飲品  
每位港幣888元

升級至優越暢飲之選:

無限享用 *Ruinart Blanc De Blanc*, *Ruinart Rose* 香檳  
雞尾酒: *Bellini*、*Mimosa*、*Aperol Spritz*、  
*Bloody Mary*、*Espresso Martini*、啤酒、  
紅白餐酒及無酒精飲品  
每位港幣1,208元

升級至專貴暢飲之選:

無限享用 *Krug Grande Cuvee* 香檳  
雞尾酒: *Bellini*、*Mimosa*、*Aperol Spritz*、  
*Bloody Mary*、*Espresso Martini*、啤酒、  
紅白餐酒及無酒精飲品  
每位港幣1,988元

所有價目以港元計算、另收加一服務費

## WEEKEND SALON BRUNCH

Served fresh and unlimited to your table

**Free-Flow Fresh Juice, Soft Drinks**

**HKD 588 Per Adult / HKD 250 Per Child (3-10 yrs old)**

*Free-Flow Veuve Clicquot Brut Yellow Label, Bellini, Mimosa, Aperol Spritz, Bloody Mary, Espresso Martini, Beers, House Red & White Wines, Soft Drinks*  
**HKD 888 Per Adult**

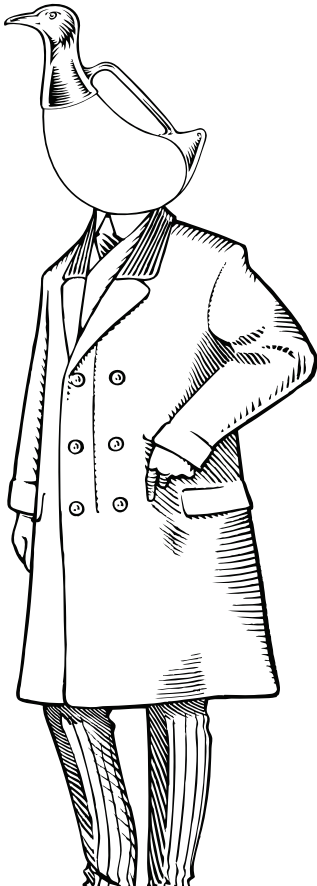
**Premium Package:**

*Free-Flow Ruinart Blanc De Blanc, Ruinart Rose, Bellini, Mimosa, Aperol Spritz, Bloody Mary, Espresso Martini, Beers, House Red & White Wines, Soft Drinks*  
**HKD 1,208 Per Adult**

**Krug Prestige Package:**

*Free-Flow Krug Grande Cuvee, Bellini, Mimosa, Aperol Spritz, Bloody Mary, Espresso Martini, Beers, House Red & White Wines, Soft Drinks*  
**HKD 1,988 Per Adult**

All prices are subject to a 10% service charge



## 點心 DIM SUM

每款點心兩件 Dim Sum (2 pieces per portion)

- 都筍尖蝦餃皇  
Duddell's shrimp dumpling
- 蟹籽燒賣  
Pork and shrimp dumpling, crab roe
- 山珍上素餃  
Vegetarian dumpling, fungus
- 紅油抄手  
Spicy wonton
- 蘑菇野菌包  
Steamed fungus bun
- 蠔皇豚肉叉燒包  
Steamed barbequed pork bun
- 上素腐皮卷  
Deep-fried bean curd roll
- 鮮蝦炸雲吞  
Deep-fried pork and shrimp wonton
- 芝士煙肉蝦春卷  
Shrimp spring roll, bacon, cheese
- 櫻花蝦皺紋腸  
Steamed wrinkle rice roll, sakura shrimp

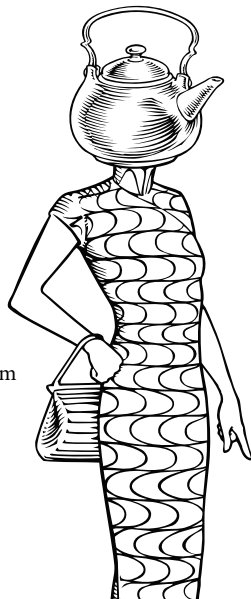
## 小食 SNACK

- 涼伴翡翠百靈茹  
Chilled mushrooms, vegetable
- 香麻牛腩  
Chilled spicy beef shank
- 滷水豆腐  
Marinated tofu

## 湯羹 SOUP

- 海鮮酸辣羹  
Hot and sour broth, seafood
- 西湖牛肉羹  
Minced beef broth, egg white, mushroom

素食 vegetarian



## 主菜 MAINS

- 脆皮乳豬件  
Crispy suckling pig
- 北京烤鴨 (四件)  
Peking duck (4 pieces)
- 中式牛柳條  
Sautéed beef tenderloin, sweet and sour sauce, onion
- 碧綠花枝片  
Sautéed cuttlefish, vegetable
- 惹味蝦仁  
Sautéed prawn, hot and sour sauce
- 天府辣子雞  
Fried diced chicken, chilli
- 川汁玉子土豆片  
Tamago tofu, sliced potato, chilli sauce
- 蒜蓉炒時蔬  
Sautéed seasonal vegetable, garlic
- 蠔皇雜菌時蔬  
Braised vegetable, fungus, oyster sauce

## 飯麵 RICE AND NOODLES

- 揚州炒飯  
Yangzhou fried rice, shrimp, barbequed pork
- 乾燒伊麵  
Braised e-fu noodle, mushroom
- 鮮蝦雲吞麵  
Soup noodles, shrimp wonton

## 甜品 DESSERT

- 生磨蛋白杏仁茶  
Almond cream, egg white
- 香芒楊枝甘露  
Chilled mango sago cream, grapefruit, coconut milk
- 鬆化合桃酥  
Walnut cookie
- 椰汁紅豆糕  
Red bean pudding, coconut milk