

·❁· 節日會客廳早午餐 ·❁·

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858元/ 三至十歲小童每位港幣488元

無限享用 Veuve Clicquot Brut Yellow Label 香檳、
雞尾酒: Xmas Fizzle、Mimosa、Aperol Spritz、
Bloody Mary、Espresso Martini、香料熱紅酒、啤酒、
紅白餐酒、玫瑰酒及無酒精飲品
每位港幣1,188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: Xmas Fizzle、Mimosa、Aperol Spritz、
Bloody Mary、Espresso Martini、香料熱紅酒、啤酒、
紅白餐酒、玫瑰酒及無酒精飲品
每位港幣1,588元

升級至專貴暢飲之選:

無限享用 Krug Grande Cuvee 香檳
雞尾酒: Xmas Fizzle、Mimosa、Aperol Spritz、
Bloody Mary、Espresso Martini、香料熱紅酒、啤酒、
紅白餐酒、玫瑰酒及無酒精飲品
每位港幣2,588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

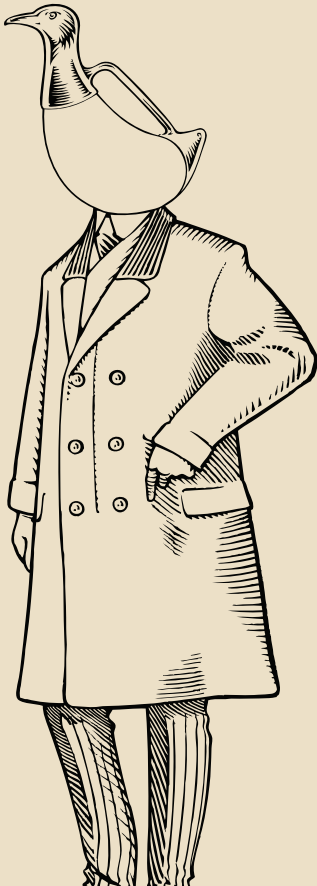
Free-Flow Fresh Juice, Soft Drinks
HKD 858 Per Adult / HKD 488 Per Child (3-10 yrs old)

Free-Flow Veuve Clicquot Brut Yellow Label, Xmas Fizzle,
Mimosa, Aperol Spritz, Bloody Mary, Espresso Martini,
Mulled Wine, Beers, House Red & White Wines,
Rosé wine, Soft Drinks
HKD 1,188 Per Adult

Premium Package:
Free-Flow Ruinart Blanc De Blanc, Ruinart Rose, Xmas Fizzle,
Mimosa, Aperol Spritz, Bloody Mary, Espresso Martini,
Mulled Wine, Beers, House Red & White Wines,
Rosé wine, Soft Drinks
HKD 1,588 Per Adult

Krug Prestige Package:
Free-Flow Krug Grande Cuvee, Xmas Fizzle, Mimosa,
Aperol Spritz, Bloody Mary, Espresso Martini, Mulled Wine,
Beers, House Red & White Wines, Rosé wine, Soft Drinks
HKD 2,588 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)

- ☐ 筍尖蝦餃皇
Duddell's shrimp dumpling
- ☐ 蟹籽燒賣
Pork and shrimp dumpling, crab roe
- ☑ ☐ 羽衣甘藍上素糰
Kale dumpling with fungus
- ☐ 紅油抄手
Spicy wonton
- ☑ ☐ 鴻運野菌包
Steamed fungus bun
- ☐ 蠔皇豚肉叉燒包
Steamed barbequed pork bun
- ☑ ☐ 羅漢齋腐皮卷
Deep-fried bean curd roll, monks vegetables
- ☐ 鮮蝦炸雲吞
Deep-fried pork and shrimp wonton
- ☐ 蒜蓉蝦春卷
Shrimp spring roll, garlic
- ☑ ☐ 豉油皇炒腸粉
Stir-fried rice roll, supreme soy sauce

小食 SNACK

- ☑ ☐ 涼拌木耳
Marinated black fungus
- ☐ 芥末鴨胸
Honey mustard duck breast
- ☑ ☐ 滷水豆腐
Marinated tofu

湯羹 SOUP

- ☐ 海鮮酸辣羹
Hot and sour broth with seafood
- ☐ 鮮蟹肉魚鰾粟米羹
Sweet corn soup with fish maw and crab meat

☑ 素食 vegetarian

主菜 MAINS

- ☐ 北京烤鴨 (四件)
Peking duck (4 pieces)
- ☐ 砵酒炒牛柳
Sautéed beef tenderloin with port wine
- ☐ 翡翠炒花枝片
Sautéed sliced cuttlefish with vegetable
- ☐ 辣子蝦仁
Diced crispy prawn with chili
- ☐ 蝦醬脆炸雞
Fried chicken with shrimp paste
- ☑ ☐ 蒜蓉炒時蔬
Stir-fried seasonal vegetable with garlic
- ☐ 鮑汁珍菌
Braised fungus with abalone sauce

飯麵 RICE AND NOODLES

- ☐ X.O. 醬海鮮炒飯
Fried rice with seafood and X.O. sauce
- ☐ 乾燒伊麵
Braised e-fu noodle, mushroom
- ☐ 鮮蝦雲吞麵
Soup noodles with shrimp wonton

甜品 DESSERT

- ☐ 生磨蛋白杏仁茶
Almond cream with egg white
- ☐ 香芒楊枝甘露
Mango and grapefruit sago
- ☐ 鬆化合桃酥
Walnut cookie
- ☐ 椰汁桂花糕
Coconut & Osmanthus jelly pudding



節日期間每位敬送半隻大千汁波士頓龍蝦
Complimentary Stir-fried Boston lobster with sour and spicy sauce (half lobster per person)