

Christmas's Day Brunch 598

Wine Pairing 288 per person 2 glasses
葡萄酒搭配兩杯每位 288

12:00 – 14:30

APPETISERS 前菜及湯

ALL TO SHARE 共同分享

Fresh Oyster

mignonette sauce & lemon
新鮮生蠔
乾葱醋汁及檸檬

Foie Gras Terrine

Port wine jelly & ginger bread
法式鵝肝醬
味酒啫喱及薑餅

Lobster Bisque

herbs cappuccino
龍蝦濃湯
香草泡沫

Shrimp Ball

crispy rice & chipotle sauce
脆米蝦球
墨西哥辣椒醬

Maison Trimbach · Pinot Gris · Réserve Personnelle · 2013

MAIN COURSES 主菜

Roasted Grass Fed Ribeye on Carving Trolley

Yorkshire pudding & gravy sauce
sautéed brussels sprouts, mashed potatoes & salad
烤草飼肉眼牛排
約克郡布丁、燒汁
炒椰菜仔、薯蓉及沙律

Bodegas Muga · Prado Enea Gran Reserva · Rioja · Spain · 2016

DESSERTS 甜品

SELECT ONE OF THE FOLLOWING 請選擇以下一項

Tahitian Vanilla Gelato

condiments
大溪地雲呢喃雪糕

X'Mas Log Cake

flavoured with rum
聖誕林酒蛋糕

Classic Stollen

confit fruit
經典史多倫麵包配糖漬水果

Festival Cocktail by Daniel - Festive Race 158

Served with freshly brewed coffee or fine tea
搭配現煮咖啡或優質茶

If you have any food allergies, please inform our service team
如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡