

# Mother's Day Brunch

12:00 – 14:30

## APPETISERS 前菜

TO SHARE 共同分享

### Hamachi Crudo

ponzu sauce · pickled cucumbers

油甘魚刺身  
柚子醋及漬青瓜

### White Asparagus

poached · Hollandaise sauce

水煮白蘆筍  
法式蛋黃醬

### Green Pea Velouté

mint cappuccino

青豆濃湯  
薄荷泡沫

### Crab Cake

Meunière sauce

蟹餅  
檸檬奶油醬

## MAIN COURSE 主菜

### Roasted Grass Fed Ribeye on Carving Trolley

Yorkshire pudding · gravy sauce

free flow sautéed French beans · mashed potatoes & salad

烤草飼肉眼牛排  
約克郡布丁、燒汁  
炒法邊豆、蓉薯及沙律

## DESSERTS & CHEESE 甜品及芝士

PLEASE SELECT ONE 請選擇以下一項

### Strawberry Gelato

pistachio nibs

士多啤梨雪糕配開心果碎

### Riz au Lait

rice pudding · caramel sauce

牛奶米布丁配焦糖醬

### Almond Financier

Chantilly

法式杏仁小蛋糕配香緹忌廉

488

Wine Pairing 288 per person 2 glasses

葡萄酒搭配二杯每位 288

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