SUNDAY BRUNCH MENU

Free Flow Champagne, Red Wine, White Wine Free Flow 0% ABV 288

(until 2:30pm)



P Burrata Salad Marinated Heirloom Tomatoes, Aged Balsamic Vinegar Wagyu Beef Carpaccio Rocket Salad, Pickled Mushrooms, Aged Parmesan Cheese P Clams Marinière White Wine, Shallots, Parsley

(add 138) Wagyu Beef Tartare Capers, Cornichons, Pan de Cristal

(add 128) s Jumbo Lump Crab Cake Remoulade Sauce (add 128)

SOUPS

(choose your favourite)

Lobster Bisque Cognac, Cream, Chives (add 58) French Onion Gruyère Cheese Gratinated, Crouton

MAIN COURSES

(choose your favourite)

■ Pan Seared Australian Swordfish Olives, Capers, Cherry Tomatoes

(§) Roasted BBQ Spiced Whole Spring Chicken Lemon, Confit Garlic Steakhouse Wagyu Beef Burger Caramelized Onions, Cheddar Cheese, Lettuce, Tomatoes

(§) 60z Argentinean Tenderloin Three Pepper Crust, Red Wine Jus

80z South African M9 Wagyu Sirloin Green Peppercorn Sauce

SIDE DISHES

(sharing)

S Fries by Frites Atelier, Parmesan Cheese

Creamed Spinach

Sauteed Portobello Mushrooms Parsley

DESSERTS

(sharing)

Signature Cheesecake Apricot Compote Cinnamon Apple Crumble Vanilla Soft Serve Ice Cream

Signature Dishes

√ Vegetarian

(§) Gluten Free

■ Sustainably Sourced Seafood

Plant Based

(P) Contains Alcohol

Contains Pork

Contains Nuts

*No discount applicable.

Please advise our associates if you have any food allergies or special dietary restrictions. All our prices are in HK\$ and subject to 10% service charge We commit that our Food & Beverage venues are ISO22000:2018 certified, an internationally recognized safety management system. We help regional farmers shift to more climate friendly practices by supporting local charity Zero Footprint Asia as an additional 1% in your bill.

