

SUNDAY BRUNCH MENU

888

Free Flow Champagne, Red Wine, White Wine | 488

Free Flow 0% ABV | 288

(until 2:30pm)



STARTERS

(sharing)

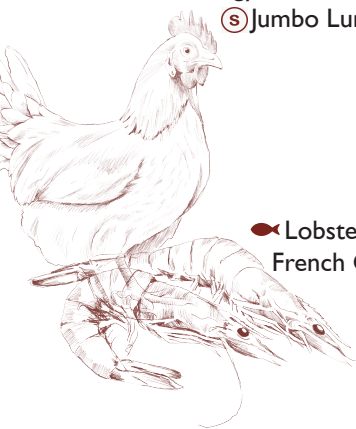
🌿 **Burrata Salad** *Marinated Heirloom Tomatoes, Aged Balsamic Vinegar*

🐟 **House Smoked Salmon** *Potato Cream, Blinis*

🍷 **Clams Marinière** *White Wine, Shallots, Parsley*

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

🍷 **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 Murray Cod** *Beurre Blanc Sauce*

🍷 **Roasted BBQ Spiced Whole Spring Chicken** *Lemon, Confit Garlic*

Steakhouse Wagyu Beef Burger *Caramelized Onions, Cheddar Cheese, Lettuce, Tomatoes*

🍷 **6oz Argentinean Tenderloin** *Three Pepper Crust, Red Wine Jus*

🍷 **8oz South African M9 Wagyu Sirloin** *Green Peppercorn Sauce*

SIDE DISHES

(sharing)

🍷🍷 **Fries by Frites Atelier**, *Parmesan Cheese*

Creamed Spinach

🍷🍷 **Sautéed Forest 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

🍷 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.

