



會客廳週六日早午餐

無限量供應即叫即製點心及佳餚

無限享用鮮果汁、汽水及水：

每位港幣480元 / 十歲以下小童每位港幣250元

無限享用 *Veuve Clicquot Brut Yellow Label,*

That's What She Said, Jack Jazz Rabbit及Green Beast

雞尾酒、紅白餐酒及無酒精飲品：

每位港幣680元

無限享用 *Krug Grande Cuvée* 香檳

每位港幣2,380元

設加一服務費

供應時間星期六，星期日及公眾假期

WEEKEND SALON BRUNCH

Served fresh and unlimited to your table

With free-flow fresh juices, soft drinks and water:

\$480 per person / \$250 per child below 10

With free-flow Veuve Clicquot Brut Yellow Label,

That's What She Said, Jack Jazz Rabbit and

Green Beast cocktail, red and white wine

and soft beverages as above:

\$680 per person

With unlimited Krug Grande Cuvée

\$2,380 per person

10% service charge applies

Served on Saturday, Sunday and public holidays

點心 DIM SUM

每款點心兩件 Dim Sum (2 pieces per portion)

- 松茸鮮蝦餃
Shrimp dumpling, matsutake mushroom
- 黑魚籽帶子燒賣
Pork and shrimp dumpling, scallop, caviar
- 香茜鵝肝餃
Foie gras dumpling, coriander
- 黑松露石榴球
Fungus dumpling, black truffle
- 蠔皇黑豚肉叉燒包
Steamed barbecued ibérico pork bun
- 蒜蓉蝦春卷
Shrimp spring roll, garlic
- 鵝肝鮮蝦炸雲吞
Deep-fried pork and shrimp wonton, foie gras

小食 SNACK

- 香麻海蜇
Jellyfish, sesame
- 汾酒燻蹄
Marinated pork knuckle
- 醉香雞中翼
Drunken chicken wing
- 脆皮煙鴨胸
Crispy smoked duck breast

湯羹 SOUP

- 海鮮酸辣羹
Hot and sour broth, seafood
- 雞茸粟米羹
Sweet corn soup, minced chicken



主菜 MAINS

- 黑椒鮮菌牛仔骨
Fried beef ribs, mushroom, black pepper
- 貴妃香酥骨
Crispy pork ribs, sweet and sour sauce
- 鳳梨咕嚕肉
Sweet and sour pork, pineapple
- 四川蝦仁
Sautéed shrimp, chili sauce
- 花菇扒時蔬
Braised seasonal vegetable, black mushroom
- 羅漢上素
Braised fungus, vegetable
- 郊外田園時蔬
Fried seasonal vegetable

飯麵 RICE AND NOODLES

- 飄香荷葉飯
Steamed fried rice, roasted duck, lotus leaf
- 雙菇炆伊麵
Braised e-fu noodles, mushrooms
- 鮮蝦雲吞麵
Soup noodles, shrimp wonton

甜品 DESSERT

- 生磨蛋白杏仁茶
Almond cream, egg white
- 香芒楊枝甘露
Chilled sago cream, mango
- 蛋黃蓮蓉酥
Lotus seed paste puff, salted egg yolk
- 椰汁桂花糕
Osmanthus jelly, coconut milk