



OYSTER & WINE BAR
FINE SEAFOOD RESTAURANT

SUNDAY BRUNCH

ON THE TABLE

Mini Seafood Platter for 2 Persons
Whole Boston Lobster (500gr) | Two Pieces of Oysters

UNLIMITED BRUNCH 588.00
2 HOURS

Sashimi Platter

Maguro Tuna | Hamachi | Scallop | Sweet Shrimp |
Salmon

Sushi Platter

California Roll | Tamago Roll | Cucumber Roll |
Crab Roll

Soup & Starters

COLD APPETIZERS

Beef Salad with Rocket Lettuce & Balsamic Vinegar
Buffalo Cheese with Cherry Tomato & Basil
Yellowtail King Fish with Salmon Roe
Parma Ham Melon

HOT APPETIZERS & SOUP

Prawn with Herbs Butter with Herbs Crust
Iberico Ham Croquette with Garlic Aioli
Egg Benedict
Lobster Bisque

*Unlimited Brunch must be ordered for the entire table

BEVERAGE FREE-FLOW

Vintage Champagne 1200.00
Alfred Gratien Brut 2012

Champagne 480.00
Barons de Rothschild Champagne

Sparkling Wine 200.00
Sparkling Wine

Non-Alcoholic Drinks 120.00
Premium Soft Drinks, Juices

*Alcoholic package includes House Red & White Wine.

- CAVIAR -

Caviar Kaviari Oscietra
1,080.00 for 30gr

- SEAFOOD PLATTER -

Queen Size 1300.00
Eight Pieces of Freshly Shucked Oyster | Scallop |
Half Boston Lobster | Prawn | Scampi | Crab

- OYSTER -

Fresh Shucked Oyster
6 Pieces 388.00 | 12 Pieces 688.00

- MAIN COURSES -

USDA Prime Beef Sirloin
520.00 for 8oz / 230gr

Seared Sea Bream Fillet
298.00

Lobster Spaghetti
298.00

Duck Confit Salad
298.00

62°C Egg with Green Asparagus
210.00

- DESSERTS -

Signature Dessert Platter with Ice-Cream

KIDS MENU (below 10 Years Old)

Spaghetti Wagyu Bolognese
260.00

Carbonara
210.00

Margherita Pizza
190.00

French Fries
75.00

All prices in Hong Kong Dollar. A 10% service charge will be added to your bill. Food on the menu may contain common allergens (e.g., milk, eggs, fish, crustaceans, shellfish, tree nuts, soybeans, peanuts, sesame, gluten, wheat). If you have any concerns regarding food allergies or dietary restrictions, please alert our staff before serving yourself.