



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

2 HOURS

588.00

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

Alfred Gratien Brut 2012

1200.00

Champagne

Barons de Rothschild Champagne

480.00

Sparkling Wine

Sparkling Wine

200.00

Non-Alcoholic Drinks

Premium Soft Drinks, Juices

120.00

*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.