

BRUNCH

HK\$788 per person
(for a minimum of 2 persons)

CRUSHING

Free Flow Therapy from 12:00 to 14:30
Including Mumm Champagne
Signature Punch by Mackenzie Ross (careful!)
Selected House Wine & Beer

TEASERS (LIMITLESS)

Yellowfin Tuna, Sambal, Daikon, Secret Spice
Hokkaido Scallop, Yuzu, Chili 🌶️
Hiramasa Kingfish, Lime, Coriander 🌿
Pork Hock, Tamarind, Green Mango, Crackling
Charred Sweet Corn, Tiger Prawns, Peanut 🌰🌶️

I'M GRAZING

M5 Wagyu Siroin Ssam, Mustard Relish, Ginger
Satay Shashlik, Pickles, Peanut, Coconut
Canadian Chili Lobster, Blue Swimmer Crab 🦞
Egg Fried Rice & Crispy Roti

FINISH ME!

Fire & Ice, Summer Cherries, Coconut Ice-cream

Take away from brunch is not available

While we do our best to accommodate any allergies or food sensitivities we are unable to guarantee those trace elements won't be present

All prices are in Hong Kong Dollars, and are subject to 10% service charge and 1% to restore Zero Foodprint Asia, funding food-related climate solutions

G.H. MUMM
CHAMPAGNE
ENJOY RESPONSIBLY

BRUNCH

每位港幣 \$788
(每桌最少兩位客人)

無限暢飲

中午 12 時至下午 2 時 30 分供應

Mumm 香檳

總調酒師 Mackenzie Ross 招牌雞尾酒
精選紅酒、白酒及啤酒

招牌開胃菜 (無限供應)

黃鱔吞拿魚迷你多士
北海道帶子刺身配柚子汁 🍷
油甘魚刺身配青檸汁 🍷
焦糖脆豬手配青芒果沙律
燒粟米虎蝦沙律 🍷🍷

主菜

M5 和牛西冷生菜包
沙嗲烤肉串
辣椒炒加拿大龍蝦及藍花蟹 🍷
蛋炒飯及自家製脆烤餅

特色甜品

糖漬煮車厘子配椰子雪糕

以上菜單不設外賣

我們會盡力配合任何對食物有敏感或過敏反應的膳食安排，但我們無法保證絕對不會有致敏的物質存在於食物當中

價目以港幣計算；須另加 10% 服務費及 1% 附加費支援零碳足食（亞洲）持續對抗全球暖化

G.H. MUMM
CHAMPAGNE
總量飲酒