



CLASSIC SUNDAY ROAST

THREE-COURSE
HK\$898

APPETISERS

Served Family Style

DEMITASSE LOBSTER BISQUE

Creamy Lobster Bisque, Poached Lobster
and Tarragon

SMOKED SALMON

Crème Fraiche, Shallot, Capers,
Gherkins & Lemon

TOMATO SALAD

Heirloom Tomatoes, Burrata, Shallots, Olives, Sweet Garlic,
Spring Onion, Herbs, Olive Oil and Aged Balsamic

STEAK TARTARE

Raw Marinated Beef, Shallot, Capers,
Cornichons, Egg Yolk & Parsley

RAW OYSTER

Freshly Shucked Oyster, Served Raw on The Half Shell with
Mignonette Sauce & Fresh Lemon



CAESAR SALAD

Romaine Lettuce, Caesar Dressing, Smoked Anchovies,
Brioche Croutons, Smoked Streaky Bacon & Lemon Zest

MAINS

Roasts are Individually Plated and Served with Family-Style Accompaniments including
Duck Fat Roasted Potatoes, Honey-Glazed Carrots and Cauliflower Cheese

GRILLED PORK CHOP

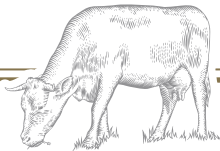
Yorkshire Pudding &
Charcuterie Sauce
or

ROAST OF THE DAY

Accompaniments & Sauce

Roast Beef

Choice of Chef Cut or Thin Cut
Roasted Rib of Brandt Beef,
Yorkshire Pudding
Bread Sauce and Beef Gravy



LOBSTER

Grilled or Poached
Whole Boston Lobster,
Garlic Butter, Lemon
Supplement of HK\$180

or

CATCH OF THE DAY

Accompaniments and
Sauce

DESSERTS

Served Family Style

BANOFFEE PIE

Banana, Whipped Cream, Toffee,
Pecans and Walnuts

WHOLE APPLE TART TATIN

Caramelized Pink Lady Apples,
Homemade Puff Pastry and
Vanilla Ice-Cream
(Supplement of HK\$288)

TRIPLE CHOCOLATE MUD PIE

White, Milk and Dark Chocolate

2 HOURS FREE FLOW DRINK PACKAGE UPGRADE

HK\$488 Per Person

CHAMPAGNE VEUVE CLICQUOT

SAUVIGNON BLANC, STONY BANK

CÔTES DU RHÔNE, PARALLÈLE 45, PAUL JABOULET

COCKTAILS: BLOODY MARY, ESPRESSO MARTINI, GARIBALDI, NEGRONI, MIMOSA

Subject to 10% Service Charge



經典週日燒烤套餐

三道菜套餐
每位HK\$898

頭盤

家庭式分享

龍蝦濃湯小杯

薄切三文魚配酸忌廉、紅蔥頭、蒔蘿、
香蔥、酸豆青瓜及檸檬

番茄沙律配水牛芝士、紅蔥頭、
橄欖、洋蔥、香草、橄欖油及陳醋

生牛肉他他配紅蔥頭、酸豆、醃青瓜、
蛋黃及香茜

即開新鮮生蠔配木犀草汁及檸檬



凱撒沙律配羅馬生菜、凱撒沙律醬，煙燻小鯷魚、
香脆麵包粒、煙燻香脆煙肉及檸檬

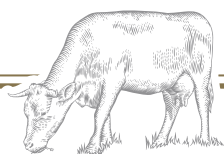
主菜

自選一款主菜 | 所有主菜均配共享鴨油烤馬鈴薯、牛油蜜糖甘荀及
芝士焗椰菜花

香烤豬扒
約克郡布甸及芥末籽豬肉汁
或
是日烤肉
配時令蔬菜及肉汁

香烤肉眼扒

可選擇薄切或主廚特選
配約克郡布甸、
麵包汁及牛肉汁



香烤或水煮
原隻波士頓龍蝦配
牛油蒜蓉及檸檬
另加HK\$180
或
時令烤魚
配時令蔬菜及魚汁

甜品

家庭式分享

香蕉奶油批
配鮮忌廉、拖肥、胡桃及核桃

原個法式塔丁蘋果塔配焦糖紅粉佳人蘋果、
自家製酥皮及雲呢拿雪糕
另加HK\$288

特濃朱古力批
配白朱古力、牛奶及朱古力碎片

兩小時無限供應飲品套餐

HK\$488 每位

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另加一服務費



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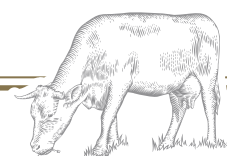
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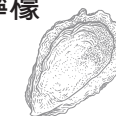
龍蝦濃湯小杯

薄切三文魚配酸忌廉、紅蔥頭、蒔蘿、
香蔥、酸豆青瓜及檸檬

番茄沙律配水牛芝士、紅蔥頭、
橄欖、洋蔥、香草、橄欖油及陳醋

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香烤豬扒

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或

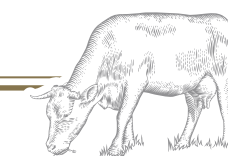
是日烤肉

配時令蔬菜及肉汁

香烤肉眼扒

可選擇薄切或主廚特選

配約克郡布甸、
麵包汁及牛肉汁



香烤或水煮
原隻波士頓龍蝦配
牛油蒜蓉及檸檬
另加HK\$180

或

時令烤魚

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甜品

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配鮮忌廉、拖肥、胡桃及核桃

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