



Seafood Sunday Brunch

**Fine Experience
Buy 3 Get 1 Free**

SPARKLING & WINE BRUNCH

1,088.00

Including Seafood Tower, Buffet, Starters, Choice of
One Main Course and Ice-Cream

Free-flow of House Sparkling Wine, House Red Wine
and House White Wine.

CAVIAR

Additional 1,080.00 for 30g Caviar Kaviari Oscietra

— FINE EXPERIENCE — SEAFOOD TOWER

Six Pieces of Freshly Shucked Oyster
(Six Types of Oyster)
and
Half Boston Lobster,
Scallop Sashimi, Snow Crab Legs,
Brown Crab, Shrimps, Clams



— BUFFET —

Selection of Cold Appetizers, Salad,
Soup, Pastries and Cheeses



— STARTERS —

Eggs Benedict
Poached Egg, Canadian Bacon,
Hollandaise Sauce

Egg in Purgatory
Tomato Sauce, Parmesan



— MAIN COURSES —

USDA Prime New York Steak
Arugula, Parmesan Cheese, Cherry Tomato

or

Grilled Lamb Chop
Zucchini, Sage, Lamb Jus

or

Sous Vide Chicken Breast
Lemon, Sun Dried Tomato, Capers

or

Salmon Fillet
Ratatouille

or

Spaghetti Vongole
Chill, Basil, Olive Oil

or

Australian M6 Wagyu Beef Sirloin
Vine Tomato, Garlic

**Supplement of 100.00*



— DESSERTS —

Dessert from the Buffet
and
Ice-Cream

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.