

FINOS

Finland ■ Iceland ■ Norway ■ Denmark ■ Sweden

NORDIC WEEKEND BRUNCH

北歐週末半自助早午餐

ALL YOU CAN ENJOY

APPETISERS & DESSERTS 任食前菜及甜品

BREAD 麵包

SOURDOUGH & APRICOT OATMEAL BREAD 酸種麵包及杏脯肉燕麥麵包

Salted Butter, Dill Cream Cheese Spread 有鹽牛油及刁草忌廉芝士醬

APPETISERS 前菜

ARCTIC SHRIMPS & EGG SALAD 北極海蝦及雞蛋沙律

Dill Mayonnaise 刁草蛋黃醬

DUCK & PISTACHIO PÂTÉ EN CROÛTE

法式酥皮鴨肉開心果凍批

Caramelised Shallots 焦糖紅蔥

AVOCADO, TOMATO & COLD-SMOKED TROUT SALAD

牛油果、番茄及冷燻鱒魚沙律

Fresh Basil 新鮮羅勒

CHEF'S PRIME VEGETABLE SALAD 主廚特選蔬菜沙律

Avocado, French Beans, Cherry Tomatoes, Cucumber,
Mixed Greens & Dijon Vinaigrette

牛油果、法邊豆、車厘茄、青瓜及雜菜沙律配芥末油醋汁

HOT-SMOKED SALMON SALAD 熱燻三文魚沙律

Cucumbers, Fennel, Radish & Sour Cream Dressing

青瓜、茴香、蘿蔔及酸忌廉汁

CELERY & APPLE SALAD 芹菜及蘋果沙律

Lemon Mayonnaise 檸檬蛋黃醬

BALTIC HERRINGS TASTER 波羅的海希靈魚三重奏

Fingerling Potatoes with Dill 手指薯仔配刁草

NORDIC POTATO SALAD WITH BACON

北歐薯仔沙律配煙肉

Ratte Potatoes, Capers, Mayonnaise & Parsley

手指薯仔、酸豆、蛋黃醬及番茜

SEARED BRINED SALMON WITH FENNEL SEEDS

輕煎茴香籽漬三文魚

Tarragon & Caper Sauce 龍蒿及酸豆汁

GRANDMA'S FRESHLY MARINATED CUCUMBERS

新鮮酸黃瓜

Dill & Red Radish 刁草及紅心蘿蔔

FIRE-ROASTED NORTH SEA SCALLOP 香烤北海帶子

Beurre Blanc 白忌廉汁

+HK\$48

BLACK TRUFFLE SCRAMBLED EGGS 黑松露炒蛋

POACHED EGGS 水波蛋

Hollandaise Sauce & Smoked Trout Caviar 荷蘭醬及煙鱒魚子

DESSERTS 甜品

NORDIC PANCAKE PARTY 北歐班戟派對

Unlimited Finnish Pancakes and Våfflor - Swedish Waffles 任食芬蘭班戟及瑞典心形窩夫

Toppings 配料

An array of sauce selection of Homemade Nordic Berry Jams, Chocolate, Caramel, Fresh Vanilla & Strawberry Jam, Fresh Berries, Various Sprinkles & Whipped Cream

自家製北歐雜莓果醬、朱古力、焦糖、雲呢拿及士多啤梨醬等醬汁選擇，配新鮮雜莓、精選雜錦糖果及鮮忌廉

MÖVENPICK ICE-CREAM | MÖVENPICK 雪糕

Madagascan Bourbon Vanilla | Blueberry Cheesecake

馬達加斯加波旁雲呢拿 | 藍莓芝士蛋糕

Available on Saturdays, Sundays & public holidays from 11:30am to 2:30pm 於星期六、日及公眾假期上午11時30分至下午2時30分供應

Subject to a 10% service charge 另收取加一服務費

SOUP 湯

MOREL & PORCINI MUSHROOM SOUP 羊肚菌及牛肝菌湯
Black Truffle Crème 黑松露忌廉

MAIN COURSE 主菜

Choose one 選擇一款

AUSTRALIAN BLUE MUSSELS

澳洲藍青口

Fresh Fennel & Cream Sauce 新鮮茴香及忌廉醬

SLOW-COOKED FREE-RANGE CHICKEN BREAST

慢煮放養雞胸

Smoked Tomato & Bell Pepper Sauce 煙燻番茄及甜椒汁

TARRAGON-POACHED CODFISH FILLET

龍蒿水煮鱈魚

Hollandaise Sauce 荷蘭醬

OVERNIGHT BRAISED WAGYU BEEF CHEEK

慢燉和牛臉頰肉

Rosemary Red Wine Sauce 露絲瑪莉紅酒汁

HOUSE SMOKED NORWEGIAN SALMON FILLET

自家煙燻挪威三文魚

Morel Mushroom Sauce 羊肚菌汁

GRILLED US PRIME RIB EYE STEAK

香烤美國頂級肉眼扒

Green Peppercorn Sauce 青胡椒汁

+HK\$148

GRILLED ATLANTIC LOBSTER | HALF

香烤大西洋龍蝦 | 半隻

Gratinated with Gruyère Cheese 焗瑞士半軟硬芝士

+HK\$148

FINNISH ROOT VEGETABLE STEW 

芬蘭式慢燉根莖蔬菜

Celeriac, Carrots, Parsnip, Shallot Onions Simmered in Bay Leaf Broth

月季葉慢燉芹菜根、蘿蔔、防風草根及紅蔥頭

Served with Pickled Cucumbers 配醃漬青瓜

SLOW-ROASTED PUMPKIN RISOTTO 

慢烤南瓜意大利燴飯

Baby Spinach & Parmigiano Reggiano 菠菜苗及巴馬臣芝士

All main courses are served with the following side dishes 主菜均配以下配菜

Potato Gratin 法式焗薯批 or 或 Mashed Yukon Gold Potatoes 黃金薯蓉 or 或 Grilled Pumpkin 烤焗南瓜

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Roasted Vine Tomatoes & Sautéed Baby Spinach 烤焗番茄及輕炒嫩菠菜

HK\$498 Adult 成人 | HK\$249 Child 小童 | Aged 4-11歲

2 HOURS FREE FLOW 2小時無限暢飲

1664 Brut Beer | 1664 Brut 啤酒 +HK\$158

Selected Wine & Prosecco 精選葡萄酒及氣泡酒 +HK\$200

 Vegetarian 素菜