

# FINDS

Finland • Iceland • Norway • Denmark • Sweden

## Fresh Lobster · Nordic Seafood Brunch

### 鮮活龍蝦 · 北歐海鮮美饌早午餐

#### SOUP 湯

ROASTED PUMPKIN WITH ICELANDIC PRAWNS SOUP 香烤南瓜伴冰島蝦濃湯

*Smoked Paprika & Extra Virgin Olive Oil*  
煙燻甜紅椒粉及特級初榨橄欖油

#### STARTER 前菜



NORDIC SEAFOOD PLATTER 北歐海鮮拼盤 (For Two 兩位用)

ATLANTIC LOBSTER (WHOLE) | HOUSE-SMOKED SHRIMPS | ORGANIC CLAMS | BLUE MUSSELS | JADE WHELKS  
大西洋龍蝦 (全隻) | 自家煙燻蝦 | 有機甜蜆 | 藍青口 | 翡翠螺

#### MAIN COURSE 主菜

PENNE ARRABBIATA 香辣番茄醬長通粉

*Parmesan Cheese & Homemade Tomato Sauce*  
巴馬臣芝士及自家製番茄醬

Or 或

PAN-FRIED GAROUPA FILLET 輕煎深海斑魚柳

*Cauliflower Puree, Grilled Asparagus, Baby Spinach & Trout Roe Dill Cream Sauce*  
椰菜蓉、烤蘆筍、菠菜苗及鱒魚子刁草忌廉醬

Or 或

GRILLED NATURAL PORK RACK 香烤純天然豬鞍

*Golden Mashed Potatoes, Marinated Red Cabbage, Baby Carrot & Cognac Gravy*  
黃金薯蓉、醃紅椰菜、甘筍苗及干邑汁

Or 或



ROASTED U.S. PRIME RIBEYE STEAK 烤美國優質肉眼扒

*Golden Mashed Potatoe, Seasonal Vegetables & Red Wine Sauce*  
黃金薯蓉、時令蔬菜及紅酒汁  
(a supplement of HK\$98 另加港幣\$98)

#### DESSERT 甜品

CLASSIC SCANDINAVIAN THIN APPLE TART 經典北歐薄脆蘋果撻

*Fresh Berries & Vanilla Ice Cream*  
新鮮雜莓及雲呢拿雪糕

HK\$588 | PER PERSON 每位

+HK\$ 200 For 2 hours free flow of selected wine, Prosecco and beer  
另加港幣\$200可享2小時無限暢飲精選葡萄酒、氣泡酒及啤酒

Or 或

+HK\$ 408 For 2 hours free flow of selected wine, champagne and beer  
另加港幣\$408可享2小時無限暢飲精選葡萄酒、香檳及啤酒



Signature 招牌菜

Subject to 10% Service Charge 另收取加一服務費

Saturday, Sunday & Public Holidays 12pm to 2:30pm 星期六、日及公眾假期下午12時至2時30分供應



The Luxe Manor



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