

FINOS

Finland ■ Iceland ■ Norway ■ Denmark ■ Sweden

# NORDIC WEEKEND LITE BRUNCH

北歐週末輕早午餐

## BREAD 麵包

FRESHLY BAKED SOURDOUGH & GRISSINI 新鮮焗製酸種麵包及意式麵包脆條

Sea-salted Butter, Dill Cream Cheese Spread & Extra Virgin Olive Oil

海鹽牛油、刁草忌廉芝士醬及特級初榨橄欖油

## APPETISERS 前菜

🍴 TABLESIDE GARDEN SALAD TROLLEY

席前即製田園沙律車

(+HK\$38)

## SOUP 湯

CREAMY CHESTNUT SOUP 栗子濃湯

Crème Fraîche, Crispy Bacon & Parsley

法式酸忌廉、香脆煙肉及番茜

## MAIN COURSE 主菜 (Choose one 選擇一款)

🦌 EGGS BENEDICT | ROYALE | FLORENTINE (Choose one)

班尼迪蛋 | 皇家班尼迪蛋 | 佛羅倫斯班尼迪蛋 (選擇一款)

Toasted English Muffin, Poached Egg & Hollandaise

Canadian Bacon | Smoked Salmon | Sautéed Spinach

烤英式鬆餅、水波蛋及荷蘭醬

加拿大煙肉 | 煙燻三文魚 | 炒菠菜

HK\$198

🍄 LINGUINE WITH WILD MOREL MUSHROOM

野生羊肚菌扁意粉

Brown Butter & Thyme 焦糖牛油及百里香

HK\$198

🦌 HOMEMADE FINNISH MEATBALLS PIZZA

自家製芬蘭肉丸薄餅

Beef & Pork Meatballs, Tomato Sauce,

Mozzarella Cheese & Crushed Wild Lingonberries

牛肉及豬肉丸、番茄醬、水牛芝士及越橘莓蓉

HK\$228

🦌 HOUSE-SMOKED NORWEGIAN SALMON FILLET

自家製煙燻挪威三文魚柳

Rosemary Butter & Morel Mushroom Sauce

迷迭香牛油羊肚菌汁

HK\$238

ROASTED SPRING CHICKEN

香烤春雞

Roasted Zucchini, Baby Carrots & Rosemary Garlic Butter Sauce

烤意大利青瓜、甘筍苗及迷迭香蒜蓉牛油汁

HK\$248

GRILLED AUSTRALIAN ANGUS RIB-EYE STEAK MB4+

烤澳洲安格斯 MB4+ 肉眼扒

Green Peppercorn Sauce 青胡椒汁

HK\$268

## COFFEE OR TEA 咖啡或茶



Signature 招牌菜



Vegetarian 素菜

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