

FINOS

Finland ■ Iceland ■ Norway ■ Denmark ■ Sweden

MOTHER'S DAY NORDIC WEEKEND BRUNCH

母親節北歐半自助早午餐

MOTHER'S DAY HEARTY GIFT

LUXURIOUS AND REFRESHING MASSAGE TREATMENT & B5 EXTRACT ESSENCE (5ml) | 「極緻香薰按摩」療程及維他命B5原液 (5ml)

Hong Kong's top medical beauty brand LIGHTMAC is presenting a hearty gift for every mother, allowing guests to create a memorable and indulgent experience with the most beloved mothers.

由香港頂尖醫學美容品牌 LIGHTMAC 為每位母親送上窩心禮物，盡享奢華放鬆的美容體驗，為最親愛的母親獻上摯愛心意。

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

85°C ROASTED WHITE ASPARAGUS 85度慢烤白蘆筍

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Poached Egg & Dijon Tarragon Sauce 水波蛋及芥末龍蒿汁

AVOCADO, TOMATO & COLD-SMOKED TROUT SALAD

牛油果、番茄及冷燻鱒魚沙律

Fresh Basil 新鮮羅勒

DUCK & PISTACHIO PÂTÉ EN CROÛTE

法式酥皮鴨肉開心果凍批

Caramelised Shallots 焦糖紅蔥

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

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

BALTIC HERRINGS TASTER 波羅的海希靈魚三重奏

Fingerling Potatoes with Dill 手指薯仔配刁草

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

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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

BRUNO PANCAKE STATION | BRUNO 班戟派對

Unlimited DIY Finnish Pancakes 任食自製芬蘭班戟

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

BUTTERFLY PEA PANNA COTTA 蝶豆花意式奶凍

Blueberries, Cranberries & Jelly 藍莓、紅莓及果凍

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 from 1 to 31 May (Saturdays, Sundays and Public Holidays) from 12pm to 2:30pm

於5月1日至31日(星期六、日及公眾假期)中午12時至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

LIGHTLY SMOKED CHICKEN SUPREME

煙燻鮮嫩雞胸

Pink Peppercorn Sauce 粉紅胡椒汁

GLOW-FRIED SEA BASS FILLET

香煎海鱸魚柳

Green Pea & Leaf Parsley Purée 青豆及番茜蓉

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

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

Mother's Day Cocktail 母親節特調

Queen Violet +HK\$88

Vodka, Lychee Liqueur, Butterfly Pea Tea, Lime Juice & Butterfly Pea Tea Lavender Ice

伏特加、荔枝利口酒、蝶豆花茶、青檸汁及蝶豆花薰衣草花冰

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



Mother's Day Specials 母親節精選

 Vegetarian 素菜