

# 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 任食芬蘭班戟

#### 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

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

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SOUP 湯

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

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MAIN COURSE 主菜

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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

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

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

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2 HOURS FREE-FLOW 2小時無限暢飲

Non-alcoholic beverages 無酒精飲品

**+HK\$48**

1664 Brut Beer | 1664 Brut 啤酒

**+HK\$158**

Selected Wine & Prosecco 精選葡萄酒及氣泡酒

**+HK\$200**



Signature 招牌菜



Vegetarian 素菜