

FINNOS

Finland ■ Iceland ■ Norway ■ Denmark ■ Sweden

NORDIC

FESTIVE  
*Semi-Bufferet*  
BRUNCH

北歐節慶半自助早午餐

Available between 23-26, 30-31 December 2023 & 1 January 2024 from 12pm - 2:30pm

於2023年12月23至26、30至31日及2024年1月1日下午12時至2時30分供應

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

## SOURDOUGH, APRICOT OATMEAL BREAD &amp; 'LEKSANDS' CRISPBREAD

酸種麵包、杏脯肉燕麥麵包及黑麥薄脆餅

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

## CREAMY CRAYFISH SOUP 小龍蝦忌廉湯

Fresh Chervil 新鮮法國番茜

## ARCTIC SHRIMPS &amp; EGG SALAD

北極海蝦及雞蛋沙律

Dill Mayonnaise 刁草蛋黃醬

## DUCK LIVER &amp; CHANTERELLE TERRINE

法式鴨肝雞油菌凍批

Cranberry Sauce 蔓越莓汁

## COLD-SMOKED TROUT

冷燻鱒魚

Capers Sauce 酸豆汁

## BOILED EGG WITH TROUT CAVIAR

水煮蛋配鱒魚子醬

Yolk Mousse &amp; Chives 蛋黃慕絲及香蔥

## HOT-SMOKED SALMON SALAD

熱燻三文魚沙律

Fingerling Potatoes, Cucumbers, Fennel, Radish &amp; Sour Cream Dressing

手指薯仔、青瓜、茴香、蘿蔔及酸忌廉醬

## BEETROOT &amp; APPLE SALAD

甜菜頭蘋果沙律

Fresh Parsley 新鮮番茜

## NORDIC POTATO SALAD

北歐薯仔沙律

Fingerling Potatoes, Gherkins, Capers, Mayonnaise &amp; Parsley

手指薯仔、小黃瓜、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

## SIGNATURE BEETROOT GRAVAD LAX

招牌甜菜頭漬三文魚

Mustard &amp; Dill Sauce 芥末及刁草汁

## PICKLED CUCUMBERS,

FENNEL &amp; RADISH

酸黃瓜、茴香、蘿蔔

Fresh Dill 新鮮刁草

## NORDIC PANCAKE PARTY 北歐班戟派對

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

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

配料: 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

## CHRISTMAS PUDDING 聖誕布甸

Golden Raisins, Currants, Prunes, Lemon &amp; Orange Zest 黃金葡萄乾、果乾、西梅乾、檸檬及橙皮

## LEMON MERINGUE TART 檸檬蛋白撻

## 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

MAIN COURSE 主菜

Choose one 選擇一款

TARRAGON-POACHED COD FISH FILLET 龍蒿水煮鱈魚

Tarragon Hollandaise 龍蒿荷蘭醬

GRATINATED SMOKED HAM 烤焗煙燻火腿

Sweet & Strong Swedish Mustard 瑞典芥末

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

**+HK\$88**

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**

All mains are served with below side dishes 主菜均配以下配菜

Roasted Fingerling Potatoes 香烤手指薯仔 or 或 Mashed Yukon Gold Potatoes 黃金薯蓉

Braised Red Cabbage & Sautéed Baby Spinach 燉紅椰菜及輕炒嫩菠菜

**HK\$658 per person 每位**

**2 HOURS FREE FLOW 2小時無限暢飲**

1664 Brut Beer +HK\$158

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

or 或

**SPECIAL COCKTAIL 特色雞尾酒 | +HK\$98 glass 杯**

**Holly Jolly**

Triple Sec, Cranberry Juice, Grenadine & Prosecco 橙酒、蔓越莓汁、紅石榴糖漿及氣泡酒

**First Snow**

Gin, White Wine, Lychee Juice, Lemon Juice, Syrup & Soda Water 氈酒、白酒、荔枝汁、檸檬汁、糖漿及梳打水