

FINOS

Finland ■ Iceland ■ Norway ■ Denmark ■ Sweden

NORDIC WEEKEND BRUNCH

北歐週末早午餐

BREAD 麵包

FRESHLY BAKED SOURDOUGH 新鮮焗製酸種麵包

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

ALL YOU CAN ENJOY APPETISERS

任食前菜

GREEN ASPARAGUS WITH PARMESAN CHEESE 

青蘆筍配巴馬臣芝士

Onsen Egg

溫泉蛋

THREE KINDS OF MARINATED BALTIC HERRINGS 

波羅的海希靈魚三重奏

Fingerling Potatoes with Dill

手指薯仔配刁草

ROAST BEEF PASTRAMI 'TONNATO'

烤煙燻牛肉

Rocket, Capers & Tuna Sauce

火箭菜、酸豆及吞拿魚醬

NORDIC COD FISH & SHRIMP CAKE 

北歐銀鱈魚蝦餅

Roasted Bell Peppers & Sour Cream

烤甜椒及酸忌廉

CHEF'S SPRING VEGETABLE SALAD 

廚師精選春日蔬菜沙律

Avocado, French Beans, Cherry Tomatoes, Cucumber,
Mixed Greens & Dijon Vinaigrette

牛油果、法邊豆、車厘茄、青瓜、田園蔬菜及第戎油醋汁

PAN-SEARED DUCK FOIE GRAS 

香煎鴨肝

Lingonberries

越橘莓

CLASSIC CAESAR SALAD

經典凱撒沙律

Caesar Dressing, Crispy Bacon, Croutons & Parmesan Cheese

凱撒醬、香脆煙肉、麵包粒及巴馬臣芝士

ARCTIC PRAWNS LETTUCE WRAP

北海甜蝦生菜卷

Prawns, Dill Mayonnaise & Baby Gem Lettuce

甜蝦、刁草蛋黃醬及嫩寶石生菜

EGGS BENEDICT

班尼迪蛋

Hollandaise Sauce

荷蘭醬

SMOKED SALMON MOUSSE

煙燻三文魚慕絲

Avocado, Sour Cream & Mayonnaise

牛油果、酸忌廉及蛋黃醬

MINI CHEESE PLATTER

迷你芝士拼盤

Camembert, Parmesan & Smoked Cheddar Cheese

金文拔、巴馬臣及煙燻車打芝士

TO SHARE 滋味共享

NORDIC SEAFOOD PLATTER (FOR 2-3 PERSONS) 

北歐海鮮拼盤 (兩至三位用)

Atlantic Lobster (Half), North Sea Brown Crab (Half), Smoked Arctic Shrimps,

Blue Mussels & Baby Clams with Roasted Garlic Aioli & Raspberry Mignonette

大西洋龍蝦 (半隻)、北海麵包蟹 (半隻)、煙燻北極甜蝦、藍青口及鮮蜆配烤蒜蓉蛋黃醬及覆盆子洋蔥紅酒醋汁

+HK\$418



Signature 招牌菜



Vegetarian 素菜

SOUP 湯

SPRING VEGETABLE SOUP 春日蔬菜湯 
Cauliflower, Green Peas & Carrots 椰菜花、青豆及蘿蔔

MAIN COURSE 主菜
(Choose one 選擇一款)

*PAN-ROASTED SEABASS FILLET

香煎鱸魚柳

Roasted Cauliflower, Baby Spinach & Chives Beurre Blanc 烤椰菜花、嫩菠菜及法式香蔥白忌廉汁

*HOMEMADE FINNISH PORK & BEEF MEATBALLS 

自家製芬蘭肉丸

Creamy Cognac Sauce & Crushed Lingonberries 忌廉干邑醬及越橘莓蓉

*SPRING VEGETABLE ORZO PASTA 

春日蔬菜米形意粉

Black Truffle Mascarpone 黑松露馬斯卡邦芝士

*HAWAIIAN PIZZA

夏威夷薄餅

Mozzarella, Pineapple, Ham & Tomato Sauce 水牛芝士、菠蘿、火腿及番茄醬

GRILLED IBERICO PORK PLUMA

香烤伊比利亞豬羽肉

Roasted Root Vegetables & Dijonnaise 烤莖菜及第戎蛋黃醬

'MINUTE STEAK'

香煎薄牛扒

Pounded Angus Beef Striploin Steak, Sautéed Broccolini & Herb Butter 安格斯西冷牛扒、炒西蘭花苗及香草牛油

*Available for children's main course selection 可供小童選擇的主菜

ALL YOU CAN ENJOY DESSERTS
任食甜品

CHOCOLATE FOUNTAIN 朱古力噴泉

Fresh Strawberries, Cantaloupe Melon, Honeydew Melon & Marshmallows
新鮮士多啤梨、哈密瓜、蜜瓜及棉花糖

BRUNO PANCAKE STATION 北歐班戟派對

Unlimited DIY Pancakes 任食自製班戟

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、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

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

2 HOURS FREE-FLOW 2小時無限暢飲

Non-alcoholic Beverages 無酒精飲品
+HK\$48

Selected Beer 精選啤酒
+HK\$158

Select Wine & Prosecco 精選葡萄酒及氣泡酒
+HK\$200



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