

# NORDIC BRUNCH IN THE GARDEN

北歐花園週末早午餐

## BREAD 麵包

### FRESHLY BAKED SOURDOUGH 新鮮焗製酸種麵包

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

### PREMIUM BEEF TARTARE "BLOND D'AQUITAINE"

布藍地牛肉他他

Grated Parmigiano Reggiano  
意大利巴馬臣芝士

### NORDIC COD FISH & SHRIMP CAKE

北歐鱈魚蝦餅

Onions & Sour Cream  
洋蔥及酸忌廉

### DILL-MARINATED TIGER PRAWNS

刁草醃虎蝦

Avocado & Roasted Bell Pepper Sauce  
牛油果及烤甜椒汁

### SALMON BRINED & SEARED WITH FENNEL SEEDS & BLACK PEPPERCORNS

香煎茴香籽黑胡椒三文魚

Tarragon & Caper Sauce  
龍蒿及酸豆汁

### 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

### PAN-SEARED DUCK FOIE GRAS

香煎鴨肝

Lingonberries 越橘莓

### EGGS BENEDICT

班尼迪蛋

Hollandaise Sauce 荷蘭醬

### CHEF'S SUMMER VEGETABLE SALAD

廚師精選夏日蔬菜沙律

Avocado, French Beans, Cucumber,  
Zucchini, Mixed Greens & Dijon Vinaigrette  
牛油果、法邊豆、青瓜、意大利青瓜、田園蔬菜及第戎油醋汁

### 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

## 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**

## SOUP 湯

### ROASTED CHERRY TOMATO SOUP 烤車厘茄湯

Smoked Cheddar Cheese Croutons 煙燻車打芝士麵包粒



MAIN COURSE 主菜  
(Choose one 選擇一款)



 SIGNATURE HOT-SMOKED SALMON FILLET  
招牌煙燻三文魚柳

Cucumber & Tarragon Hollandaise Sauce 青瓜及龍蒿荷蘭醬

 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

 CRISPY ORGANIC CHICKEN CUTLET  
香烤有機雞扒

Nordic Coleslaw & Lemon Mayonnaise 北歐涼拌椰菜絲及檸檬蛋黃醬



 HAWAIIAN PIZZA  
夏威夷薄餅

Pineapple, Ham, Tomato Sauce, Mozzarella & Crumbled Feta Cheese 菠蘿、火腿、番茄醬、水牛芝士及菲達芝士碎

 SMOKED SALMON PIZZA  
煙燻三文魚薄餅

Smoked Salmon, Pesto, Sun-dried Tomato, Zucchini, Mozzarella & Crumbled Feta Cheese  
煙燻三文魚、青醬、日曬番茄乾、意大利青瓜、水牛芝士及菲達芝士碎

 SUMMER VEGETABLE ORZO PASTA  
夏季蔬菜米形意粉

Mascarpone Cheese 馬斯卡邦芝士



'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



 ALL YOU CAN ENJOY DESSERTS  
任食甜品

PINK CHOCOLATE FOUNTAIN 粉紅朱古力噴泉

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

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

 Kids' Favourite 兒童喜愛之選

 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