

# FINOS

Finland ■ Iceland ■ Norway ■ Denmark ■ Sweden



## NORDIC FESTIVE BRUNCH

北歐節慶早午餐

HK\$ **458** per person 每位  
(Adult 成人)

HK\$ **298** per person 每位  
(Child 小童 | Age 4-11 歲)  
with a complimentary workshop 連兒童工作坊一節

**2 hours Free-flow | 2 小時無限暢飲**

Selected Beer 精選啤酒 +HK\$158

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

Select Champagne, Sparkling Wine & Wine 精選香檳、氣泡酒及葡萄酒 +HK\$328

Festive Cocktails 節慶雞尾酒 +HK\$98 glass 杯

Available on 25-28 December 2025 & 1 January 2026, 11:30pm - 2:30pm  
於2025年12月25至28日及2026年1月1日上午11時30分至2時30分供應

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

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BREAD 麵包

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SOURDOUGH & APRICOT OATMEAL BREAD

酸種麵包及杏脯肉燕麥麵包

Butter, Herb & Cream Cheese Spread 牛油、香草及忌廉芝士醬

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SOUP 湯

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NORTH SEA LANGOUSTINE & LOBSTER SOUP 北海海螯蝦配大西洋龍蝦濃湯

Fresh Chervil 新鮮法國番茜

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ALL YOU CAN ENJOY APPETISERS 任食前菜

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PAN-FRIED ARCTIC PRAWN CAKES

香煎北極蝦餅

Nordic Remoulade Sauce 北歐雷莫拉醬

ARCTIC SHRIMP & EGG SALAD

北極海蝦及雞蛋沙律

Dill Mayonnaise 刁草蛋黃醬

COLD-SMOKED TROUT

冷燻鱒魚

Capers Sauce 酸豆汁

DUCK LIVER & CHANTERELLE TERRINE

法式鴨肝雞油菌凍批

Cranberry Sauce 紅莓汁

HOT-SMOKED SALMON SALAD

熱燻三文魚沙律

Cucumbers, Fennel,  
Radish & Sour Cream Dressing  
青瓜、茴香、蘿蔔及酸忌廉醬

EGG HALVES WITH TROUT CAVIAR

魔鬼蛋配鱒魚子醬

Egg Yolk Mousse & Chives 蛋黃慕絲及韭菜

NORDIC MUSHROOM SALAD

北歐蘑菇沙律

Fresh Mushrooms, Sour Cream & Chives  
新鮮蘑菇、酸忌廉及韭菜

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 & Dill Sauce 芥末及刁草汁

FINLAND TRADITIONAL 'ROSOLLI' SALAD

芬蘭傳統聖誕沙律

Beetroot, Apple, Potatoes, Gherkins & Fresh Parsley  
甜菜頭、蘋果、薯仔、小黃瓜及新鮮番茜

FRESHLY PICKLED CUCUMBERS

新鮮酸青瓜

Fresh Dill 新鮮刁草

SPECIAL CHEESE PLATTER & ACACIA HONEY WITH BLACK TRUFFLE

特色芝士拼盤及黑松露金合歡蜂蜜

Norwegian Brunost, Danish Havarti, Smoked Cheddar & Camembert  
挪威焦糖芝士、丹麥哈瓦蒂芝士、煙燻車打芝士及金文拔芝士

+HK\$48

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## MAIN COURSE 主菜

Choose one 選擇一款

### GRATINATED SMOKED HAM

烤焗煙燻火腿

Sweet & Strong Swedish Mustard 瑞典芥末

### HOUSE-SMOKED NORWEGIAN SALMON FILLET

自家煙燻挪威三文魚

Morel Mushroom Sauce 羊肚菌汁

### BLACK TRUFFLE JERUSALEM ARTICHOKE RISOTTO

黑松露耶路撒冷雅枝竹意大利燴飯

Baby Spinach & Fingerling Potato Chips 嫩菠菜及手指薯仔脆片

### 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

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## ALL YOU CAN ENJOY DESSERTS 任食甜品

### NORDIC PANCAKE PARTY 芬蘭班戟派對

Unlimited Pancakes and Waffles 任食現場即製芬蘭班戟及窩夫

**Toppings:** Chocolate, Caramel, Fresh Vanilla, Strawberry Sauces & Selection of Homemade Nordic Berry Jams  
Fresh Vanilla & Strawberry Jam, Fresh Berries, Various Sprinkles & 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  
配新鮮雜莓、精選雜錦糖果及鮮忌廉

### CHOCOLATE FOUNTAIN 朱古力噴泉

Fresh Strawberries, Cantaloupe Melon, Honeydew Melon & Marshmallow

新鮮士多啤梨、哈密瓜、蜜瓜及棉花糖

### 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