

## NORDIC WEEKEND BRUNCH

北歐週末早午餐

## BREAD 麵包

## FRESHLY BAKED SOURDOUGH 新鮮焗製酸種麵包

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

APPETISERS 前菜  
(Choose 3 選擇三款)

## ARCTIC PRAWNS &amp; CRAB TARTARE 𩚑

北海甜蝦及蟹肉他他

Avocado, Tomato Mayonnaise &amp; Spinach Salad

牛油果、番茄蛋黃醬及菠菜沙律

## TRADITIONAL DILL-CURED SALMON 𩚑

傳統刁草醃三文魚

Shaved Fennel, Mustard &amp; Dill Sauce

茴香片、芥末及刁草醬

## HOKKAIDO SEA SCALLOP CEVICHE

檸檬漬北海道帶子

Smoked Trout Roe, Marinated Cucumber &amp; Rhubarb Juice

煙燻鱒魚子、醃漬青瓜及大黃汁

## THREE KINDS OF MARINATED BALTIC HERRINGS 𩚑

波羅的海希靈魚三重奏

Fingerling Potatoes with Dill

手指薯仔配刁草

## HEIRLOOM TOMATO &amp; BURRATA SALAD 𩚑

復古番茄及布拉塔芝士沙律

Balsamic Vinegar &amp; Extra Virgin Olive Oil

意大利黑醋及特級初榨橄欖油

## ROASTED BEEF PASTRAMI 'TONNATO'

煙燻牛肉佐吞拿魚醬

## PORK PÂTÉ EN CROÛTE

法式酥皮豬肉餡餅

Pickled Vegetables &amp; Dijon Mustard

醃漬蔬菜及第戎芥末醬

## CLASSIC CAESAR SALAD

經典凱撒沙律

Crispy Bacon, Croutons, Parmesan Cheese &amp; Caesar Dressing

香脆煙肉、麵包粒、巴馬臣芝士及凱撒醬

## BLACK TRUFFLE SCRAMBLED EGGS 𩚑

黑松露炒蛋

Toasted Sourdough

酸種麵包多士

## CHEF'S SUMMER VEGETABLE SALAD 𩚑

廚師精選夏日蔬菜沙律

Avocado, French Beans, Cherry Tomatoes, Cucumber,

Mixed Greens &amp; Dijon Vinaigrette

牛油果、法邊豆、車厘茄、青瓜、雜菜及芥末油醋汁

## MINI CHEESE PLATTER

迷你芝士拼盤

Camembert, Parmesan &amp; 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) 𩚑

北歐海鮮拼盤(兩至三位用)

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

Blue Mussels &amp; Baby Clams with Roasted Garlic Aioli &amp; 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木犀草汁

+HK\$418



Signature 招牌菜



Vegetarian 素菜

SOUP 湯

CREAMY ROASTED CAULIFLOWER SOUP 焗椰菜花濃湯

Saffron & White Truffle Oil 番紅花及白松露油

MAIN COURSE 主菜  
(Choose one 選擇一款)

\*PAN-FRIED COLD-SMOKED SALMON FILLET

香煎冷燻三文魚柳

Tarragon Potatoes & Morel Mushroom Sauce 龍蒿薯仔及羊肚菌蘑菇醬

\*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泥

\*GREEN ASPARAGUS & WILD MUSHROOM RISOTTO

青蘆筍及野生蘑菇意大利燴飯

Black Truffle Mascarpone Cheese 黑松露馬斯卡邦芝士

\*HAWAIIAN SALAMI PIZZA

夏威夷莎樂美腸薄餅

Salami, Smoked Ham, Pineapple, Mozzarella Cheese & Tomato Sauce 莎樂美腸、煙燻火腿、菠蘿、水牛芝士及番茄醬

ROASTED HALF FREE-RANGE SPRING CHICKEN

烤焗放養春雞(半隻)

Garden Vegetables, Rosemary & Brown Butter Sauce 庭園蔬菜、迷迭香及法式焦化牛油汁

GRILLED US PRIME RIB-EYE STEAK

香烤美國頂級肉眼扒

Celeriac & Potato Purée with Green Peppercorn Sauce 芹菜根薯蓉配青胡椒汁

\*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 & Marshmallow  
新鮮士多啤梨、哈蜜瓜、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\$488 Adult 成人 | HK\$238 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