

# 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

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

### APPETISERS 前菜

(Choose 3 選擇三款)

#### BEEF TARTARE WITH SALTED EGG

鹹蛋牛肉他他

Hand-cut French Blonde d'Aquitaine Beef, Grated Salted Egg Yolk & Parmesan Reggiano 36 Months

手切法國布藍地肉牛、鹹蛋黃碎及36個月熟成巴馬臣芝士

#### COLD SMOKED TROUT

冷燻鱒魚

Marinated Cucumber & Mustard Sauce

酸黃瓜及芥末醬

#### GRATINATED OYSTER (2 PIECES)

法式焗生蠔 (兩件)

Bacon, Spinach & Smoked Cheese

煙肉、菠菜及煙燻芝士

#### THREE KINDS OF MARINATED BALTIC HERRINGS

波羅的海希靈魚三重奏

Fingerling Potatoes with Dill

刁草手指薯仔

#### HEIRLOOM TOMATO & BURRATA SALAD

復古番茄及布拉塔芝士沙律

Balsamic Vinegar & Extra Virgin Olive Oil

意大利黑醋及特級初榨橄欖油

#### SMOKED DUCK BREAST 'CASTAING'

煙燻法國 'CASTAING' 鴨胸

Foie Gras, French Beans & Truffle Vinaigrette

鴨肝、法邊豆及松露油醋汁

#### PORK PÂTÉ EN CROÛTE

法式酥皮豬肉餡餅

Pickled Vegetables & Grainy Dijon Mustard

醃漬蔬菜及第戎芥末籽醬

#### CHEF'S AUTUMN VEGETABLE SALAD

廚師精選秋日蔬菜沙律

Roasted Carrot, Feta Cheese, Cherry Tomatoes,

Pine Nuts, Mixed Greens & Dijon Vinaigrette

烤甘筍、菲達芝士、車厘茄、松子仁、雜菜及第戎油醋汁

#### CLASSIC CAESAR SALAD

經典凱撒沙律

Crispy Bacon, Croutons, Parmesan Cheese & Caesar Dressing

香脆煙肉、麵包粒、巴馬臣芝士及凱撒醬

#### BROCCOLINI TEMPURA

西蘭花苗天婦羅

Roquefort Cheese, Marinated Pear & Walnuts

洛克福芝士、醃漬梨子及核桃

#### MINI CHEESE PLATTER

迷你芝士拼盤

Camembert, Parmesan & Smoked Cheddar Cheese

金文拔芝士、巴馬臣芝士及煙燻車打芝士

### 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 PUMPKIN & CHESTNUT SOUP 烤南瓜及栗子濃湯 🍂

Pumpkin Seeds & Hazelnut Oil 南瓜籽及榛果油

MAIN COURSE 主菜  
(Choose one 選擇一款)

\*TARRAGON POACHED HALIBUT FILLET

龍蒿水煮比目魚柳

Green Beans, Dill Potatoes & Tomato Hollandaise Sauce 四季豆、刁草薯仔及番茄荷蘭醬

\*HOMEMADE FINNISH MEATBALLS 🦌

自家製芬蘭肉丸

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

\*SAFFRON RISOTTO 🍂

藏紅花意大利燴飯

Fried Kale & Feta Cheese 香脆羽衣甘藍及菲達芝士

\*HOT & COLD SMOKED SALMON PIZZA

熱燻及冷燻三文魚薄餅

Sour Cream, Dill, Mozzarella Cheese & Tomato Sauce 酸忌廉、刁草、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\$ 408 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