

# FINOS

Finland ■ Iceland ■ Norway ■ Denmark ■ Sweden

## NORDIC WEEKEND BRUNCH

北歐週末早午餐

### ALL YOU CAN ENJOY

APPETISERS & DESSERTS 任食前菜及甜品

#### 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

#### APPETISERS 前菜

##### SHRIMP & AVOCADO SALAD 海蝦及牛油果沙律

Dill & Lime Dressing, Figs & Black Olive Crisps  
刁草青檸汁、無花果及橄欖脆片

##### ROAST BEEF PASTRAMI SALAD

五香煙燻牛肉沙律

Cherry Tomatoes, Rockets, Shaved Parmesan & Balsamic Vinegar Dressing  
車厘茄、火箭菜、巴馬臣芝士碎及意大利黑醋汁

##### MINI CHEESE PLATTER 迷你芝士拼盤

Camembert Cheese, Parmesan Cheese & Smoked Cheddar Cheese  
金文拔芝士、巴馬臣芝士及煙燻車打芝士

##### 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

##### SEARED BRINED SALMON WITH FENNEL SEEDS

輕煎茴香籽漬三文魚

Tarragon & Caper Sauce 龍蒿及酸豆醬

##### HOKKAIDO SCALLOP TARTARE 北海道帶子他他

Marinated Cucumber & Yuzu Pearls 醃漬青瓜及柚子珍珠

##### PORK PÂTÉ EN CROÛTE 法式酥皮豬肉餡餅

Fig Jam 無花果果醬

##### CHEF'S SPRING VEGETABLE SALAD

廚師精選春日蔬菜沙律

French Beans, Cherry Tomatoes,  
Cucumber, Mixed Greens & Dijon Vinaigrette  
四季豆、車厘茄、青瓜、雜菜沙律配芥末油醋汁

##### 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

##### BEETROOT & ORANGE SALAD 甜菜頭及鮮橙沙律

Orange Vinaigrette & Feta Cheese  
香橙油醋汁及菲達芝士

##### NORDIC POTATO SALAD WITH BACON

北歐薯仔沙律配煙肉

Ratte Potatoes, Capers, Mayonnaise & Parsley  
手指薯仔、酸豆、蛋黃醬及番茜

##### GRANDMA'S FRESHLY MARINATED CUCUMBERS

新鮮酸黃瓜

Dill & Red Radish 刁草及紅心蘿蔔

##### DEVILLED EGG WITH SMOKED SALMON

魔鬼蛋配煙燻三文魚

Crème Fraiche & Smoked Paprika 法式酸忌廉及煙燻紅椒粉

##### POACHED EGGS 水波蛋

Hollandaise Sauce & Smoked Trout Caviar 荷蘭醬及煙燻魚子

#### DESSERTS 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

##### NORDIC PANCAKE PARTY 北歐班戟派對

Unlimited Finnish Pancakes 任食芬蘭班戟

##### 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、精選雜錦糖果及鮮忌廉

##### MÖVENPICK ICE-CREAM | MÖVENPICK 雪糕

Madagascan Bourbon Vanilla 馬達加斯加波旁雲呢拿 | Blueberry Cheesecake 藍莓芝士蛋糕 | Lemon Sorbet 檸檬雪芭

## SOUP 湯

ROASTED POTATO & LEEK SOUP 烤焗薯仔及大蒜湯   
Herb Croutons & Chives Oil 香草麵包粒及香蔥油

## MAIN COURSE 主菜

Choose one 選擇一款

ROASTED FREE-RANGE SPRING CHICKEN | HALF  
烤焗放養春雞 | 半隻  
Rosemary & Brown Butter Sauce 迷迭香及焦化牛油汁

TARRAGON POACHED BLACK COD FILLET   
龍蒿水煮黑鱈魚柳  
Blue Mussels & Beurre Blanc 藍青口及法式白忌廉汁

HOUSE SMOKED NORWEGIAN SALMON FILLET   
自家煙燻挪威三文魚  
Morel Mushroom Sauce 羊肚菌汁

GRILLED US PRIME RIB-EYE STEAK  
香烤美國頂級肉眼扒  
Green Peppercorn Sauce 青胡椒汁

LOBSTER THERMIDOR | HALF  
法式焗龍蝦 | 半隻  
Gratinated with Gruyère Cheese 焗瑞士半軟硬芝士

GREEN ASPARAGUS & WILD MUSHROOM RISOTTO   
青蘆筍及野生蘑菇意大利燴飯  
Black Truffle Mascarpone 黑松露馬斯卡邦芝士

All main courses are served with the following side dishes 主菜均配以下配菜

ROASTED FINGERLING POTATOES  
烤焗手指薯仔

or 或

MASHED YUKON GOLD POTATOES  
黃金薯蓉

SAUTÉED ROMANESCO & ROASTED VINE TOMATOES  
輕炒羅馬椰菜花及烤焗連藤蕃茄

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

1664 Brut Beer | 1664 Brut 啤酒  
+HK\$158

Selected 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