

Weekend 4 - Course Brunch

3,4

Choose One Main

3



Ribeye(+58)

Grilled US Beef Ribeye, Local Spices, Seasonal Vegetables, Chinese Mature Vinegar, Red Wine Reduction
香料美國肉眼, 時令蔬菜, 陳醋紅酒汁



Halibut Fish

Pan-Fried Halibut Fillet, Baby Corn, Asparagus, Crispy Noodle, Champagne Cream Sauce
香煎比目魚, 粟米芯, 蘆筍, 脆麵, 香檳忌廉魚汁



Yuzu-Char-Siu Pork Chop

Roasted Canadian Pork Rack Chop
Yuzu-Char-Siu Sauce, Grilled Vegetables
柚子叉燒醬烤加拿大豬鞍架, 時令蔬菜



Signature Cheese Burger

Angus Beef Patties, Tomato, Romaine, Onion, Cheddar, Sriracha Mayonnaise
車打芝士安格斯牛肉漢堡配蕃茄, 羅馬生菜, 洋蔥是拉差蛋黃醬



Rack of lamb(+58)

Roasted Australian Lamb Rack, Seasonal Vegetables, Ginger-Scallion-Garlic Paste
烤澳洲羊架, 時令蔬菜, 薑蔥蒜蓉醬



Summer Greens Pasta

Chef's Vegetarian Choice
精選素菜意粉

Dessert

4

Weekly Special Dessert 精選甜品

A delightful surprise that changes every week, the perfect way to end any meal on a high note.
精巧不失新意, 每星期帶給您不同的驚喜甜品。

\$188

Inclusive of 1 coffee or tea per person

Drinks

Add-on



Tropical Twist Iced Tea +38

清新柑橘黑茶 每位港幣 38

Sip into a tropical escape- Black tea with juicy citrus. Perfectly balanced sweet and tart.

FREE FLOW Beer for 2 hours(per person) +88

兩小時任飲啤酒 每位港幣 88

FREE FLOW Classic Drinks(per person) +148

including Prosecco, House Wine & Beer for 2 Hours

兩小時任飲Prosecco, 紅白酒及啤酒 每位港幣 148

Weekend 4 - Course Brunch

1,2

Choice of Salad

1

House Caesar Salad
雅格凱薩沙律

or

Chef's Salad
精選沙律

Soup

2

Chef's Soup
精選餐湯

Rotating vegetarian soup made with wholesome, natural ingredients for a nourishing and flavorful experience. Check with our team what's cooking this week.
以時令天然食材，烹調雅格素菜湯，為您帶來新鮮，層次豐富的體驗。
跟我們的團隊查詢今個星期的菜單。