

brunch menu

appetisers

crispy fresh crab cakes <i>with spicy sambal mayonnaise</i>	\$128	sweet & spicy fried calamari <i>tossed in balsamic vinegar</i>	\$98
prince edward island mussels <i>with ginger & coconut seafood broth</i>	\$118	beef carpaccio <i>with deep fried capers, parmesan & rocket leaf</i>	\$118
tuna tartare <i>with feta cheese, spring onion & sesame dressing</i>	\$128	grilled king scallops <i>stuffed with black truffle atop baby spinach salad</i>	\$138
smoked salmon <i>with black truffle, olives & mustard cress salad</i>	\$138	oysters & clams <i>please ask your server for the "daily fresh ocean catch"</i>	market price

soups

lobster vanilla bisque <i>with vanilla foam</i>	\$88	green pea & prosciutto soup <i>with garlic croutons</i>	\$68
---	------	---	------

salads

caesar salad <i>with poached eggs</i>	standard \$88	large \$118	classic cobb salad <i>with roasted chicken, crispy bacon, avocado, eggs, chunks of blue cheese & red wine vinaigrette</i>	standard \$128	large \$158
<i>with chargrilled chicken</i>	\$108	\$138			
<i>with tiger prawns</i>	\$118	\$148			
	\$128	\$168			
parma ham salad <i>with artichoke heart, olives & cherry tomato</i>	\$138	\$178	blue lump crab meat <i>with apple & citrus fruit salad</i>	\$138	\$178
<i>tossed with balsamic whole grain mustard dressing</i>			<i>tossed with passion fruit dressing</i>		

main course

fish & chips <i>served with tartar sauce & fresh lemon</i>	\$138	linguine & king crab meat <i>with tomato shell fish broth</i>	\$198
risotto with braised chicken <i>oven-dried tomato, artichoke heart, mushroom & bell pepper</i>	\$178	angel hair with lobster claws <i>sun-dried tomato, garlic & chili in saffron sauce</i>	\$218
new orleans jambalaya <i>with chicken, shrimp & sweet corn</i>	\$178	black ink spaghetti with fresh clams <i>& vodka tomato cream sauce</i>	\$198
seared crispy salmon fillet <i>with warm nicoise salad & balsamic double cream</i>	\$198	spicy crusted tuna <i>with rocket leaf, fennel & olive salsa</i>	\$198
homemade basil pasta <i>tossed with mushrooms & veal bolognese sauce</i>	\$198	egg mariane <i>with spinach & smoked salmon</i>	\$98
roasted lemon & dill marinated halibut fillet <i>with bell peppers & pernod dill butter sauce</i>	\$228	eggs benedict <i>with spinach & ham</i>	\$98
chilean seabass & crispy prawns <i>with uni sauce</i>	\$248	smoked salmon <i>& scrambled eggs over pancakes</i>	\$98
big boy breakfast <i>two eggs any style with pork or veal sausage, grilled tomato, crispy bacon, country hash brown, sautéed mushrooms, baked beans & whole wheat toast or white toast</i>	\$128	three-egg omelet <i>served with thin fries & salad</i> <i>choice of filling (bacon, cheddar cheese, mozzarella, baked ham, tomato, mushroom, onion, sweet corn)</i>	\$118
1/2 pound burger <i>your choice of beef or turkey</i> <i>additional toppings at HK\$12 each</i> <i>(blue cheese, cheddar or mozzarella, fried egg, avocado, sautéed mushroom, onions, roasted bell pepper, bacon)</i>	\$138	big boy sandwich <i>with roasted beef, mustard, lettuce, tomato & fried onions</i> <i>additional toppings at HK\$12 each</i> <i>(blue cheese, cheddar or mozzarella, fried egg, avocado, sautéed mushroom, onions, roasted bell pepper, bacon)</i>	\$178

high tea

*only available from 3:00p.m. - 5:30p.m.

high tea set (for two) <i>mini burger, mini pigs in a blanket, two kinds of open-faced sandwich (smoked salmon, parma ham), fruit tart,</i> <i>2 kinds of mini cakes (cheese, chocolate), 2 mini cups of crème brûlée, 2 shooters of chocolate mousse, scones & cream</i> <i>served with coffee or tea</i>	\$178
--	-------

all items subject to 10% service charge

RED