



SUNDAY ROAST TAKEAWAY 外賣英式周日盛宴

Order 30 minutes in advance and pick-up at the entrance of Island Shangri-La, Hong Kong
只需30分鐘前下單，即可於港島香格里拉酒店門口取貨

Drive-thru available!
車道取貨更便捷！



11:30 am to 8 pm every Sunday | 逢星期日上午11時30分至晚上8時供應
Order Now! 立即下單!

WhatsApp: +852 9700 0647



Appetiser 前菜

A1 ▼ Asparagus
Grilled asparagus, brown butter hollandaise
烤青蘆筍配法式荷蘭醬
or 或

A2 Prawn cocktail
Poached prawns, avocado purée, gem lettuce,
Marie Rose sauce, lemon
大蝦牛油果蓉生菜沙律
or 或

A3 Lobster bisque
Poached lobster, crème fraîche,
sea herbs, oyster leaf, creamy lobster bisque
法式龍蝦濃湯

Main course 主菜

B1 Roast loin of pork
Crispy black pudding, roasted duck fat potatoes, creamed cabbage, apple sauce, pork gravy
烤豬扒配英式血腸、烤焗馬鈴薯、忌廉椰菜、蘋果醬及燒汁
or 或

B2 Roast leg of lamb
Lamb sausage, roasted duck fat potatoes, mushy peas, mint sauce, lamb gravy
烤羊腿配羊肉香腸、烤焗馬鈴薯、青豆蓉、薄荷汁及燒汁
or 或

B3 Roast rib of beef
Roasted duck fat potatoes, creamed spinach, horseradish sauce, beef gravy
烤肉眼扒配烤焗馬鈴薯、忌廉菠菜、辣根及燒汁
or 或

B4 ▼ Roast celeriac steak
Olive oil crushed new potatoes, creamed cabbage, celeriac gravy
焗芹菜頭配新薯、忌廉椰菜及芹菜汁

All main courses are served with Yorkshire pudding, cauliflower cheese and glazed carrots
以上均配上約克郡布甸、芝士焗椰菜花及甘筍

Dessert 甜品

C1 Sticky toffee
Warm date sponge, Earl Grey tea marinated dates, toffee sauce
拖肥椰棗蛋糕
or 或

C2 Tarte tatin
Caramelised apples, puff pastry
焗焦糖蘋果批

Three courses lunch with a bottle (250 ml) of Bloody Mary at HK\$598 per person
三道菜午餐連血腥瑪莉雞尾酒一瓶(250毫升)每位HK\$598

Add-ons – Sommelier's selection (750 ml per bottle)
加配選項 — 侍酒師精選 (每瓶750毫升)

ES Vino Cabernet Sauvignon, Finca Sopenia 2016 – HK\$150
Tenuta Sottomonte Pinot Grigio 2017 – HK\$180
Veuve Clicquot Yellow Label Brut NV – HK\$490

▼ – Vegetarian 素食