

SUNDAY ROAST

經典英式周日午餐

Appetiser 前菜

Asparagus

Grilled asparagus, brown butter hollandaise
烤蘆筍配法式荷蘭醬

or 或

Prawn cocktail

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

or 或

Lobster bisque

Poached lobster, crème fraîche, chives, creamy lobster bisque
法式龍蝦濃湯

or 或

Crab on toast

Crab mayonnaise, dill, beef dripping toasted brioche, avocado,
gem lettuce, lemon and lime
蟹肉牛油果醬配牛油軟包

(A supplement of HK\$200 另加HK\$200)

or 或

Seafood platter

A selection of seasonal shellfish, crustaceans, marinated fish
精選時令海鮮拼盤

(A supplement of HK\$800 for two persons 供兩位享用，另加HK\$800)

Main course 主菜

Roast belly of pork

Black pudding, roasted duck fat potatoes, glazed carrots, creamed cabbage,
Yorkshire pudding, cauliflower cheese, apple sauce, pork gravy
烤豬腩配英式血腸、烤焗馬鈴薯、甘筍、忌廉椰菜、約克郡布甸、
芝士焗椰菜花、蘋果醬及豬肉燒汁

or 或

Roast herb-stuffed saddle of lamb

Lamb sausage, roasted duck fat potatoes, glazed carrots, mushy peas,
Yorkshire pudding, cauliflower cheese, mint sauce, lamb gravy
香草烤羊鞍配羊肉香腸、烤焗馬鈴薯、甘筍、青豆蓉、約克郡布甸、
芝士焗椰菜花、薄荷汁及羊肉燒汁

or 或

Roast rib of beef

Roasted duck fat potatoes, glazed carrots, creamed spinach, Yorkshire pudding,
cauliflower cheese, horseradish sauce, beef gravy
烤肉眼扒配烤焗馬鈴薯、甘筍、忌廉菠菜、約克郡布甸、芝士焗椰菜花、辣根及牛肉燒汁

or 或

Whole lobster (steamed, grilled or on a toasted brioche roll)

Mixed leaves and herbs, French fries, lemon, garlic butter
原隻龍蝦(水煮、烤焗或龍蝦包)配沙律、薯條及香蒜牛油

(A supplement of HK\$200 另加HK\$200)

or 或

(B) Charcoal grilled cote de boeuf for two

French fries, roasted bone marrow, mixed greens and herbs, béarnaise sauce
烤帶骨肉眼扒配烤牛骨髓、薯條、沙律及法式蛋黃醬(兩位用)

(For two people supplement HK\$800 供兩位享用，另加HK\$800)

or 或

Roast celeriac steak

Olive oil crushed new potatoes, glazed carrots, creamed cabbage,
Yorkshire pudding, cauliflower cheese, celeriac gravy
焗芹菜頭配新薯、甘筍、忌廉椰菜、約克郡布甸、芝士焗椰菜花及芹菜汁

Dessert 甜品

Sticky toffee

Warm date sponge, Earl Grey tea marinated dates, toffee sauce, vanilla ice cream
拖肥椰棗蛋糕配雲呢拿雪糕

or 或

Tarte tatin

Caramelized apples, puff pastry, vanilla ice cream
焗焦糖蘋果批配雲呢拿雪糕

or 或

Selection of cheeses

Grapes, celery, oat cakes
精選芝士配葡萄、芹菜及燕麥餅
(A supplement of HK\$70 另加HK\$70)

or 或

Fruit

A selection of chilled seasonal fruits
時令水果拼盤
(A supplement of HK\$70 另加HK\$70)

Three courses with unlimited serving of house red wines, white wines,
Bloody Mary, juices and soft drinks at HK\$798 per person
三道菜午餐連任飲指定紅白餐酒、血腥瑪莉雞尾酒、果汁及汽水每位HK\$798

Three courses with bottomless Champagne, house red wines, white wines and Bloody Mary:
三道菜午餐連無限供應精選香檳、指定紅白餐酒及血腥瑪莉雞尾酒：

Selected champagne 精選香檳	Per person 每位
Veuve Clicquot Brut 法國凱歌皇牌香檳	HK\$888
Ruinart Blanc de Blancs, Brut 法國匯雅白中白香檳	HK\$1,588
Krug, Grande Cuvée, Brut 法國庫克香檳	HK\$2,688

Subject to 10% service charge 另加一服務費