

SUNDAY ROAST

經典英式周日午餐

Appetisers 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)

Main courses 主菜

Roast loin of pork

Crispy black pudding, roasted duck fat potatoes, glazed carrots, creamed cabbage,
Yorkshire pudding, cauliflower cheese, apple sauce, pork gravy
烤豬扒配英式血腸、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 leg of lamb

Lamb sausage, roasted duck fat potatoes, glazed carrots, mushy peas,
Yorkshire pudding, cauliflower cheese, mint sauce, lamb gravy
烤羊腿配羊肉香腸、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

Roast celeriac steak

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

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

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)

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)

Three courses at HK\$598 per person
三道菜午餐每位HK\$598

Three courses with unlimited serving of house red wines, white wines and
Bloody Mary at HK\$788 per person
三道菜午餐連任飲指定紅白餐酒及血腥瑪莉雞尾酒每位HK\$788

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