



Weekend Brunch 週末早午餐

Welcome to the Lobster Bar and Grill brunch! We start your experience with three tiers of seafood-focused small bites, followed by your choice of soup. We then invite you to choose from our unlimited selection of main courses, all served in tasting portions so you can try them all. Head up to our carving trolley for a piece of prime roast meat, and finish it all off with our lavish dessert buffet. Enjoy!

Menu 菜譜

Three-tier seafood stand 海鮮三層架

Tier 1

Gazpacho with Obsiblu shrimp

西班牙凍湯配藍蝦

Foie gras crème brûlée, ginger candy

鴨肝醬焦糖布甸

^N Spiced soft shell crab with hazelnuts, aioli

香辣軟殼蟹配榛子

Tier 2

Smoked eel on endive, apple purée

煙鰻魚配蘋果蓉

Barbecue duck rice paper roll

烤鴨米紙卷

Abalone on shell with chilli dressing

香辣汁鮑魚

Tier 3

Scallop ceviche, cucumber jelly, horseradish


醃帶子及青瓜啫喱

Polmard beef tartare, harenga caviar

法國牛肉他他及魚子醬

^P Mini quiche Lorraine

迷你法式蛋批

 Signature dish 精選推介 ^P Contains Pork 含豬肉 ^V Vegetarian 素食菜式

Soup 湯

 Lobster bisque 龍蝦濃湯

or 或

Classic onion soup 法式洋蔥湯

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Mains 主菜

Today's carving trolley 是日手切肉車

Poached lobster eggs Benedict, avocado on brioche

水煮龍蝦班尼迪蛋配牛油果醬

Fried crab cakes, yuzu remoulade

炸蟹肉餅配柚子蛋黃醬

^N Grilled lamb chop with pomegranate couscous, harissa

烤羊扒配石榴古斯米及哈里薩辣醬

^B Slow-braised beef cheek, creamy polenta

慢煮牛肉面頰配粟米糊

Seafood Artigianale pasta, white wine and saffron sauce

海鮮手工意大利麵配白酒紅花汁

^{B P} Light-smoked pork belly, black pudding, pumpkin purée

輕煙五花肉配血腸及南瓜醬

Indian chicken curry, roti

印度咖喱雞肉配薄餅

^N Pan-seared salmon tarator, tahini yoghurt

香煎三文魚配中東芝麻醬乳酪

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Dessert 甜品

Dessert buffet and European farmhouse cheeses

自助精選甜品及歐洲農家芝士

每位HK\$728 per person

with free-flowing Prosecco sparkling wine*, red and white wine, draught beer, juices, soft drinks
and self-serve Bloody Mary station

包括無限量供應之Prosecco氣酒*、紅/白酒、生啤、果汁、汽水及自助Bloody Mary雞尾酒

*Add a supplement of HK\$100 for an upgrade to Veuve Cliquot champagne

另加HK\$100可升級至Veuve Cliquot香檳

每位HK\$1,668 per person

with free-flowing Champagne Dom Perignon vintage 2009

包括無限量供應之Dom Perignon vintage 2009香檳

 Signature dish 精選推介 ^P Contains Pork 含豬肉 ^V Vegetarian 素食菜式

Prices are subject to a 10% service charge 加一服務費