

# 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

Crispy 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