



SUNDAY ROAST TAKEAWAY 外賣英式周日午餐

11:45 am to 4 pm every Sunday | 星期日上午11時45分至下午4時供應
Please order 45 minutes in advance | 請於45分鐘前下單

WhatsApp: +852 9700 0647



Limited Time Offers 限時禮遇

* Blackout dates apply

* 優惠不適用於指定日子及節日

10% saving on pick-up and delivery orders
外賣自取及送貨訂單9折優惠

Delivery service is available for Hong Kong Island only, at a charge of HK\$150 per address.

Complimentary delivery will be offered for any purchase of HK\$1,500 net or more.

送貨服務只限於港島區，每一個送貨地址收費為HK\$150。訂單滿淨價HK\$1,500或以上，即享免費送貨優惠。

Appetiser 前菜

A1

▼ Asparagus

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

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,
chives, creamy lobster bisque
法式龍蝦濃湯

▼ -Vegetarian 素食

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 ^v 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