



VEGETARIAN SUNDAY ROAST

Three-Course at HK\$748 Per Person

APPETISERS

Served Family Style

MUSHROOM SOUP
Creamy Mushroom Soup,
Roasted Mushrooms and Tarragon

TOMATO SALAD
Heirloom Fruit Tomatoes, Stracciatella di Buffalo,
Shallots, Olives, Sweet Garlic, Spring Onion, Herbs,
Olive Oil and Aged Balsamic

ASPARAGUS
Braised Asparagus and
Brown-Butter Hollandaise

ARTICHOKE
Steamed Whole Artichoke
with Garlic Butter

BEETROOT AND KALE
Beetroot and Hazelnut Puree,
Fried Kale and Aged Parmesan

GREEN BEANS
Poached Green Beans, Green Apple,
Pomegranate and Dill

MAINS

HISPI CABBAGE
Brined and Grilled Hispi Cabbage,
Celeriac Puree and Seaweed Beurre Blanc



DESSERTS

Served Family Style

YUZU MERINGUE PIE
Yuzu Curd and Meringue

BANOFFEE PIE
Banana, Whipped Cream, Toffee,
Pecans and Walnuts

TRIPLE CHOCOLATE MUD PIE
White, Milk and Dark Chocolate

WHOLE APPLE TART TATIN
Caramelized Pink Lady Apples, Homemade Puff Pastry and
Vanilla Ice-Cream (Supplement of HK\$288)

2 HOURS FREE FLOW DRINK PACKAGE UPGRADE

All Champagne Package include House Wines and Selected Cocktails

NON-ALCOHOL BEVERAGE
HK\$188 Per Person

RUINART BLANC DE BLANCS
HK\$888 Per Person



VEUVE CLICQUOT BRUT
HK\$288 Per Person

KRUG PRESTIGE
HK\$1,888 Per Person

Subject to 10% Service Charge