



Classic Sunday Roast at  
HK\$898 Per Person

## CLASSIC SUNDAY ROAST

All Appetisers, a Choice of Mains and Desserts

Seafood Sunday Roast at  
HK\$1,688 Per Person  
(Minimum for Two)

## SEAFOOD SUNDAY ROAST

Signature Seafood Tower which includes Lobster, Prawns, Oysters, Crab, Clams and Sashimi  
with a Choice of Classic Sunday Roast Mains and Desserts

### APPETISERS

Served Family Style

#### DEMITASSE LOBSTER BISQUE

Creamy Lobster Bisque, Poached Lobster  
and Tarragon

#### PRAWN COCKTAIL

Poached Prawns, Baby Gem, Sauce Marie Rose,  
Avocado, Cucumber, Chives, Citrus and Cayenne

#### TOMATO SALAD

Heirloom Tomatoes, Burrata, Shallots, Olives, Sweet Garlic,  
Spring Onion, Herbs, Olive Oil and Aged Balsamic

#### SARDINE ON TOAST

Marinated Sardines on Grilled  
House-Made Baguette and Citrus

#### BEETROOT & KALE

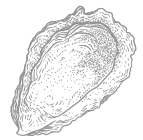
Beetroot & Hazelnut Puree, Fried Kale and Aged Parmesan

#### COUNTRY TERRINE

House-Made Pork Pâté with Piccalilli

#### FRESHLY SHUCKED OYSTERS

Served Raw on the Half-Shell with Mignonette Sauce and Fresh Lemon  
Additional Oysters for HK\$78 Per Piece | Addition Caviar for HK\$300 per 10g



### MAINS

Roasts are Individually Plated and Served with Family-Style Accompaniments including  
Duck Fat Roasted Potatoes, Honey-Glazed Carrots and Cauliflower Cheese

#### ROAST PORK

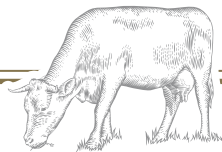
Roasted Loin of Pork,  
Black Pudding, Yorkshire Pudding,  
Apple Sauce and Mustard Jus  
or

#### ROAST LAMB

Roasted Rump and Rack of Lamb,  
Merguez Sausage,  
Minted Mushy Peas,  
Mint Jelly and Lamb Gravy

#### Roast Beef

Choice of Chef Cut or Thin Cut  
Roasted Rib of Brandt Beef,  
Yorkshire Pudding  
Bread Sauce and Beef Gravy



#### LOBSTER

Grilled or Poached  
Whole Boston Lobster,  
Garlic Butter, Lemon  
Supplement of HK\$180  
or

#### CATCH OF THE DAY

Accompaniments and  
Sauce

### DESSERTS

Served Family Style

#### YUZU MERINGUE PIE

Yuzu Curd and Meringue

#### TRIPLE CHOCOLATE MUD PIE

White, Milk and Dark Chocolate

#### BANOFFEE PIE

Banana, Whipped Cream, Toffee,  
Pecans and Walnuts

#### 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



#### VEUVE CLICQUOT BRUT

HK\$288 Per Person

#### RUINART BLANC DE BLANCS

HK\$888 Per Person

#### KRUG PRESTIGE

HK\$1,888 Per Person

Subject to 10% Service Charge



經典週日燒烤套餐  
每位HK\$898

海鮮週日燒烤套餐  
套餐包括所有頭盤、自選主菜及甜品

海鮮週日燒烤套餐  
每位HK\$1,688  
(兩位起)

或  
經典週日燒烤套餐

海鮮拼盤包括龍蝦、大蝦、時令生蠔、蟹、貝類、魚生、檸檬及雞尾酒醬  
套餐另包括一款自選經典週日燒烤套餐主菜及甜品

### 頭盤

家庭式分享

迷你龍蝦濃湯

大蝦雞尾酒配迷你羅馬生菜、瑪莉玫瑰醬、牛油果、青瓜、香蔥、柑橘及辣椒

蕃茄沙律配水牛芝士、紅蔥頭、橄欖、甜蒜頭、香蔥、香草、橄欖油及陳年葡萄醋

醃製沙甸魚  
配法包及柑橘

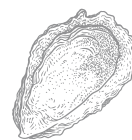
紅菜頭及羽衣甘藍配榛子蓉及熟成巴馬臣芝士

法式豬肉凍批  
配英式酸辣醬

即開生蠔

配木犀草醬及鮮檸檬

另加生蠔每隻 HK\$78 | 另加配魚子醬10克 HK\$300



### 主菜

自選一款主菜 | 所有主菜均配共享鴨油烤馬鈴薯、牛油蜜糖甘荀及芝士焗椰菜花

香烤豬扒  
配英式豬血腸、約克郡布甸、蘋果醬及芥辣豬肉汁

香烤肉眼扒

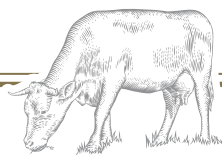
可選擇薄切或主廚特選

配約克郡布甸、麵包汁及牛肉汁

香烤或水煮  
原隻波士頓龍蝦配蒜蓉牛油及檸檬  
另加HK\$180

或  
香烤羊臀肉及羊架  
配梅格茲香腸、薄荷豌豆蓉、薄荷啫喱及羊肉汁

或  
時令烤魚  
配烤時令蔬菜及魚汁



### 甜品

家庭式分享

柚子批  
配柚子蓉及蛋白霜

特濃朱古力批  
配白朱古力、牛奶及朱古力碎片

香蕉奶油批  
配鮮忌廉、拖肥、胡桃及核桃

原個法式塔丁蘋果塔配焦糖紅粉佳人蘋果、自家製酥皮及雲呢拿雪糕  
另加HK\$288

### 兩小時無限供應飲品套餐

香檳套餐包括指定餐酒、雞尾酒

無酒精飲品  
HK\$188 每位



凱歌香檳  
HK\$288 每位

慧納香檳白中白  
HK\$888 每位

庫克香檳  
HK\$1,888 每位

另加一服務費