

☉ **sunday brunch menu**

Menu is subject to change depending on the availability of seasonal ingredients.
菜品将根据食材的季节供应有所调整。

sharing 共用菜

stone hearth oven flat bread / extra virgin olive oil / bread dip
石壁烤炉平面包 / 特级初榨橄榄油 / 面包蘸酱

bircher muesli / berries / pear / nuts
什锦果麦 / 莓果 / 梨 / 坚果

premium irish oyster / lemon
优质爱尔兰牡蛎 / 柠檬

mesclun salad / curried butternut squash / honey mustard dressing / pumpkin seed
蔬菜沙拉 / 咖喱奶油南瓜 / 蜂蜜芥末酱 / 南瓜籽

kyuri cucumber / green apple / raisin / mint / cumin / yoghurt
压缩日本黄瓜 / 青苹果 / 葡萄干 / 薄荷 / 小茴香 / 酸奶

snack 小吃

potato cream soup / leek espuma
土豆奶油汤 / 韭菜泡沫

angus beef carpaccio / olive anchovy salsa / parmesan
安格斯牛柳薄片 / 橄榄鳀鱼 / 帕尔马奶酪

duck breast / puy lentil / candied quandong / spiced jus
鸭胸肉 / 小扁豆 / 蜜饯 / 香料酱汁

foie gras / pineapple chutney / rum glaze / baguette
鹅肝 / 菠萝酱 / 朗姆酒 / 法棍

mozzarella / bush tomato chutney
马苏里拉奶酪 / 灌木番茄酱

large 主菜

shakshouka / iberian chorizo / cheddar / sour dough
番茄焗蛋 / 伊比利亚香肠 / 切达奶酪 / 酸面团

brunch / fried egg / pork sausage / bacon / field mushroom / vine tomato / brioche / hollandaise
早午餐 / 煎蛋 / 猪肉肠 / 培根 / 野蘑菇 / 果子番茄 / 布里欧修面包 / 荷兰酱

mentaiko capellini / nori / smoked bacon cream / anoriko
明太子细面 / 海苔 / 烟熏培根奶油

chicken breast / roasted potato / mushroom duxelle / vine tomato / tarragon cream
鸡胸肉 / 烤马铃薯 / 蘑菇 / 果子番茄 / 龙蒿奶油酱

salmon trout / parsnip puree / cherry tomato chutney / lemon myrtle
鲑鳟鱼 / 欧洲防风草泥 / 樱桃番茄酱 / 柠檬香桃

dessert 甜品

waffle with chocolate spread & fresh banana
巧克力华夫饼配新鲜香蕉

chocolate choux
巧克力泡芙

brownie cheese cake
布朗尼芝士蛋糕

strawberry tart
草莓挞

pineapple & coconut with crumble verrie
菠萝椰子脆皮杯

lychee martini ice
荔枝马提尼冰

per person 每人 72

free-flow house wines, beers, soft drinks, juices, coffee and tea – supplement 59
无限量饮用店酒，啤酒，饮料，果汁，咖啡和茶——另加 59

Prices are subject to prevailing service charge & government tax
所有价格将收取额外服务费和政府税