

# Vive le Brunch

## SERVED TO TABLE

### Seafood Platter

Boston Lobster | Snow Crab Leg | King Prawn  
Hokkaido Scallop | Mussels | Whelks

### Desserts

Basque Cheesecake | Coconut Lime Pavlova  
Chocolate Mille-Feuille | Black Sesame Cake  
Ice Cream Selection

## MAINS

Please select one

### Slow-roasted Australian Rib Eye

Fondant Potato | Kenya Beans | Red Wine Sauce

### Poached Sea Bass Fillet

Asparagus Flan | Leek | Lemon Grass and Saffron Emulsion

### Provençal Rack of Lamb

Aubergine Mille-Feuille | Carrot Dome

### Pork Tenderloin

Hazelnut Crust | Savoy Roulade  
Grilled Apricot and Dijon Marsala Sauce

### Braised Beef Cheek

Glazed Baby Turnip and Pumpkin Flower | Potato Mouseline

### Chicken Roulade

Pistachio | Root Vegetables | Petit Pois Cream  
Wild Mushroom Sauce

## FROM BUFFET TABLE

### Appetiser

#### Cold

Cheese | Cold Cuts | Crab Meat in Glass | Beef or Salmon Tartare | Pâté en Croûte | Grilled Mediterranean Vegetables  
Greek Salad | Pickles Charcuterie | Cantaloupe Melon | Selection of Garden Leaves

#### Hot

Quiche Lorraine | Honey-glazed Ham

### Brunch with Free-flow Drinks

#### Adult HK\$798

Cocktails | Sparkling Wine | Juices | Soft Drinks

#### Child (aged 4-11) HK\$398

Mocktails | Juices | Soft Drinks

#### Adult HK\$998

Perrier-Jouët Champagne | Red and White Wine | Dessert Wine | Port Wine | Cocktails | Draught Beer

Subject to 10% service charge

# Vive le Brunch

## BEVERAGE SELECTION

### COCKTAILS

#### Golden Elegance Mimosa

French Blanc de Blancs Brut | Orange

#### Normandy Appletini

Calvados | Vodka | Apple | Lemon

#### Fleur de Paradis

Gin | Elderflower | Grapefruit Juice | Lemon

#### French Shandy

Kronenbourg Lager Beer | Cointreau | Amaro Montenegro

### MOCKTAILS

#### Essence of Apple Brûlée

Apple | Passion fruit | Lemon | Crème Brûlée

#### Citrus Blossom Delight

Grapefruit | Earl Grey | Rose | Lemon

#### Soft Drinks

#### Chilled Juices

Orange | Grapefruit | Apple | Pineapple | Tomato