
會客廳週六日早午餐

無限量供應即叫即製點心及佳餚

無限享用鮮果汁及汽水:
每位港幣638元/ 三至十歲小童每位港幣300元

無限享用 *Veuve Clicquot Brut Yellow Label* 香檳、
雞尾酒: *Bellini*、*Mimosa*、*Aperol Spritz*、
Bloody Mary、*Espresso Martini*、啤酒、
紅白餐酒、玫瑰酒及無酒精飲品
每位港幣998元

升級至優越暢飲之選:

無限享用 *Ruinart Blanc De Blanc*, *Ruinart Rose* 香檳
雞尾酒: *Bellini*、*Mimosa*、*Aperol Spritz*、
Bloody Mary、*Espresso Martini*、啤酒、
紅白餐酒、玫瑰酒及無酒精飲品
每位港幣1,388元

升級至專貴暢飲之選:

無限享用 *Krug Grande Cuvee* 香檳
雞尾酒: *Bellini*、*Mimosa*、*Aperol Spritz*、
Bloody Mary、*Espresso Martini*、啤酒、
紅白餐酒、玫瑰酒及無酒精飲品
每位港幣2,488元

所有價目以港元計算、另收加一服務費



WEEKEND SALON BRUNCH

Served fresh and unlimited to your table

Free-Flow Fresh Juice, Soft Drinks
HKD 638 Per Adult / HKD 300 Per Child (3-10 yrs old)

Free-Flow Veuve Clicquot Brut Yellow Label, Bellini, Mimosa, Aperol Spritz, Bloody Mary, Espresso Martini, Beers, House Red & White Wines, Rosé wine, Soft Drinks
HKD 998 Per Adult

Premium Package:
Free-Flow Ruinart Blanc De Blanc, Ruinart Rose, Bellini, Mimosa, Aperol Spritz, Bloody Mary, Espresso Martini, Beers, House Red & White Wines, Rosé wine, Soft Drinks
HKD 1,388 Per Adult

Krug Prestige Package:
Free-Flow Krug Grande Cuvee, Bellini, Mimosa, Aperol Spritz, Bloody Mary, Espresso Martini, Beers, House Red & White Wines, Rosé wine, Soft Drinks
HKD 2,488 Per Adult

All prices are subject to a 10% service charge

點心 DIM SUM

每款點心兩件 Dim Sum (2 pieces per portion)

- 筍尖蝦餃皇
Duddell's shrimp dumpling
- 蟹籽燒賣
Pork and shrimp dumpling, crab roe
- 羽衣甘藍上素糰
Kale dumpling with fungus
- 紅油抄手
Spicy wonton
- 鴻運野菌包
Steamed fungus bun
- 蠔皇豚肉叉燒包
Steamed barbequed pork bun
- 羅漢齋腐皮卷
Deep-fried bean curd roll, monks vegetables
- 鮮蝦炸雲吞
Deep-fried pork and shrimp wonton
- 蒜蓉蝦春卷
Shrimp spring roll, garlic
- 豉油皇炒腸粉
Stir-fried rice roll, supreme soy sauce

小食 SNACK

- 涼拌木耳
Marinated black fungus
- 芥末鴨胸
Honey mustard duck breast
- 滷水豆腐
Marinated tofu

湯羹 SOUP

- 海鮮酸辣羹
Hot and sour broth with seafood
- 鮮蟹肉魚鰾粟米羹
Sweet corn soup with fish maw and crab meat

素食 vegetarian

主菜 MAINS

- 北京烤鴨 (四件)
Peking duck (4 pieces)
- 砵酒炒牛柳
Sautéed beef tenderloin with port wine
- 翡翠炒花枝片
Sautéed sliced cuttlefish with vegetable
- 辣子蝦仁
Diced crispy prawn with chili
- 蝦醬脆炸雞
Fried chicken with shrimp paste
- 蒜蓉炒時蔬
Stir-fried seasonal vegetable with garlic
- 鮑汁珍菌
Braised fungus with abalone sauce

飯麵 RICE AND NOODLES

- X.O. 醬海鮮炒飯
Fried rice with seafood and X.O. sauce
- 乾燒伊麵
Braised e-fu noodle, mushroom
- 鮮蝦雲吞麵
Soup noodles with shrimp wonton

甜品 DESSERT

- 生磨蛋白杏仁茶
Almond cream with egg white
- 香芒楊枝甘露
Mango and grapefruit sago
- 鬆化合桃酥
Walnut cookie
- 椰汁桂花糕
Coconut & Osmanthus jelly pudding

