

CHOICE OF ONE DRINK 選擇一杯飲品 (per person 每位)

Coffee, hot chocolate, choice of tea (green tea, English breakfast, jasmine, peppermint)
咖啡, 熱朱古力 或 茶 (綠茶, 英式早餐茶, 茉莉花茶, 薄荷茶)

Freshly-squeezed fruit juice (apple, orange, pineapple, grapefruit, tomato)
鮮榨果汁 (蘋果, 香橙, 菠蘿, 西柚, 蕃茄)

A glass of Champagne or Bloody Mary (supplement 加 \$98)
香檳 或 「血腥瑪麗」雞尾酒

BREAD SELECTION 麵包

French baguette, soft brioche, pain au chocolat to share for the table
法式長條麵包, 奶油麵包及朱古力牛油卷

CHOICE OF STARTER 前菜 (per person 每位)

Curried mussel soup, tempura mussels, parsley
咖喱青口湯 配青口天婦羅及番茜

French bean, truffle aioli, watercress, Parmesan (v)
四季豆西洋菜沙律 配松露大蒜蛋黃醬及巴馬臣芝士

Chicken terrine, red onion marmalade, toasted sourdough 雞肉凍批 配紅洋蔥醬及酸種麵包

CHOICE OF MAIN COURSE 主菜 (per person 每位)

Eggs Benedict, English muffin, Iberico ham, hollandaise sauce (supplement 加 \$118)
班尼迪克蛋 配英式鬆餅, 黑毛豬火腿及荷蘭醬

Scrambled eggs, grilled sourdough, smoked salmon 炒蛋 配煙三文魚及酸種麵包

Poached eggs, grilled sourdough, avocado, quinoa 水煮蛋 配牛油果, 藜麥及酸種麵包 (v)

Braised beef cheek, pancetta, chestnut mushrooms, mashed potato, red wine sauce
燉牛頰肉 配意式煙肉、板栗蘑菇、薯蓉及紅酒汁

SELECTION OF FRENCH AND BRITISH CHEESES

精選法國及英國芝士盤 (to share for the table 餐桌分享)

CHOICE OF DESSERT 甜品

Slice apple tarte tatin, crème fraiche 反烤蘋果撻 配酸奶油

Milk chocolate mousse, salted caramel, toasted hazelnuts 牛奶朱古力海鹽焦糖慕絲 配榛子仁

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

若您有任何食物過敏, 請在下單前向你的服務員查詢菜式材料。

Menu Curated Specially by Executive Chef Armand Sablon

(V) - Vegetarian 素食 10% service charge 加一服務費