

## Smörgåsbord Brunch Menu 瑞典式早午餐

### Porcini Mushroom Soup 牛肝菌蘑菇湯

Smoked Beef Pastrami | Gravad Lax – Cured Salmon | Hot-Smoked Mackerel Fillet |  
Pork & Mushroom Pate | Swedish 'Allerum Prästost' Cheese | Dill-Marinated Cucumbers

煙鯖魚柳 | 甜菜根漬三文魚 | 煙燻牛肉 | 磨菇豬肉批 | 瑞典牛奶芝士 | 刁草漬青瓜

Pickled Beetroot & Red Apple Salad | House-Smoked Shrimps | Fingerling Potatoes  
Arctic Shrimps Skagen-style | Trout Roe with Sour Cream & Chives | Marinated Baltic Herring

甜菜根蘋果沙律 | 自家煙燻蝦 | 手指薯仔 | 北冰洋蝦 | 鱒魚籽配酸忌廉及細葱 | 醃漬希靈魚

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### MAIN COURSES 主菜

(choose 1 to share for every 2 persons 任選以下一款 · 可供 2 人享用)

#### GRANDMOTHER IDA'S MEATBALLS

Beef & Pork Meatballs, Mashed Potatoes, Crushed Wild Lingonberries, Cognac Gravy

家傳秘製牛肉豬肉丸 配薯蓉、越橘莓蓉及干邑汁

#### HOUSE-SMOKED SALMON FILLET

Creamed Morel Mushrooms, Fingerling Potatoes, Dill Sauce

自家煙燻挪威三文魚柳 配忌廉羊肚菌、手指薯仔及刁草汁

#### NATURAL US BEEF RIB-EYE ROAST

Root Vegetables Ragout, Mashed Potatoes, 'Grains of Paradise Butter', Red Wine Sauce

美國純天然肉眼 配根菜粒、薯蓉、天堂籽牛油及紅酒汁

#### BETROOT RISOTTO WITH HAZELNUTS

Spring Vegetables, Danish Feta Cheese

榛子紅甜菜頭意大利燴飯 配春色蔬菜及丹麥芝士

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### DESSERT BOARD 甜品拼盤

Milk Chocolate Mousse with Sea buckthorn berry sauce | Caramel Banana Yoghurt Tart  
Drottning Donut | Cinnamon roll

牛奶朱古力慕絲 配沙棘莓醬 | 焦糖香蕉乳酪撻 | 芬蘭冬甩 | 肉桂卷

### COFFEE OR TEA 咖啡或茶

**HK\$388 per person (minimum of 2 guests)**  
**每位港幣 388 元 (最少 2 位起)**

+HK\$150 for 2 hours free flow of selected wine and beer  
另加港幣 150 元可享 2 小時無限添飲精選葡萄酒及啤酒