

WEEKEND BRUNCH 週末自助早午餐

(12 NOON TO 4 PM)

UNLIMITED APPETIZER, SALAD, WEEKLY CARVING STATION,
DESSERT BUFFET, WITH CHOICE OF ONE MAIN COURSE,
REGULAR COFFEE OR TEA INCLUDED

自助頭盤、沙律、即切烤肉、甜品及自選一款主菜，包括咖啡及茶



BISTRO LAURENT TOURONDEL

FULL BRUNCH 338
自助早午餐配主菜

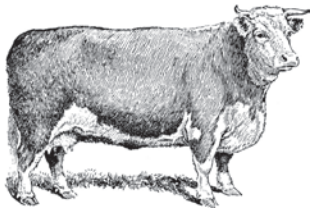
BUFFET ONLY 218
自助餐

CHILDREN BRUNCH 168
小童自助早午餐

(Buffet only for kids aged 3 to 11)
自助餐只適用於3至11歲之小童

Add 158 for free flowing sparkling wine, red or white wine 加158暢飲氣泡酒、紅酒及白酒

A FEW WORDS ABOUT OUR STEAKS...



All of our beef is USDA, Certified Black Angus, or Australian 90-day grain fed, the finest available. We naturally age our beef for maximum tenderness and flavor before broiling at 1700 degrees with herb butter.

關於BLT牛扒...

所有牛肉均是美國農業部USDA認證或澳洲90日穀飼純種黑毛安格斯牛。採用自然熟成方式處理牛肉，令口感細緻，肉味更軟嫩馥郁。再配以香草牛油在高達攝氏1,700度的烤爐烤製。

Beef Brisket Hash 燒牛胸肉配薯茸

sweet & russet potato, onions, fried
Japanese egg, grilled country bread

Croque Madame 火腿芝士三文治

l'ancienne ham, gruyere, dijon, pickled
vegetables, fried hen egg

7 Peppercorn Crusted Black Angus Burger

七味胡椒黑安格斯牛肉漢堡

blue cheese, caramelized onions,
bacon, BBQ sauce

USDA Hanger Steak (6oz)

美國USDA牛腹肉 (6安士)

citrus mustard marinade, bacon avocado relish

Fish & Chips 炸魚薯條

crispy sole filet, old bay fries,
jalapeno tartare sauce, malt vinegar

Herb Roasted Chicken 烤美國走地雞

rosemary-lemon stuffing, au jus

Baked Eggs en Piperade 甜椒焗蛋

soft baked eggs, sweet pepper, olive ragout,
iberico chorizo, grilled country bread

Danish Bread French Toast 法式西多士

almond cream, citrus banana compote

Sauces 醬汁

Steak Sauce • Green Onion-Ranch
Shallot-Red Wine • St. Pete's Blue • Jalapeño
Chimichurri • 7 Peppercorn-Armagnac

牛扒醬 • 香蔥田園醬 • 紅酒乾蔥汁 • 藍芝士醬
墨西哥辣椒香草汁 • 干邑七胡椒汁

Steak Temps 牛扒熟度

Blue 一成熟

very red, cold center

Rare 兩成熟

red, cool center

Medium Rare 三成熟

red, warm center

Medium 五成熟

pink, hot center

Medium Well 七成熟

dull pink center

Well Done 全熟

dull gray