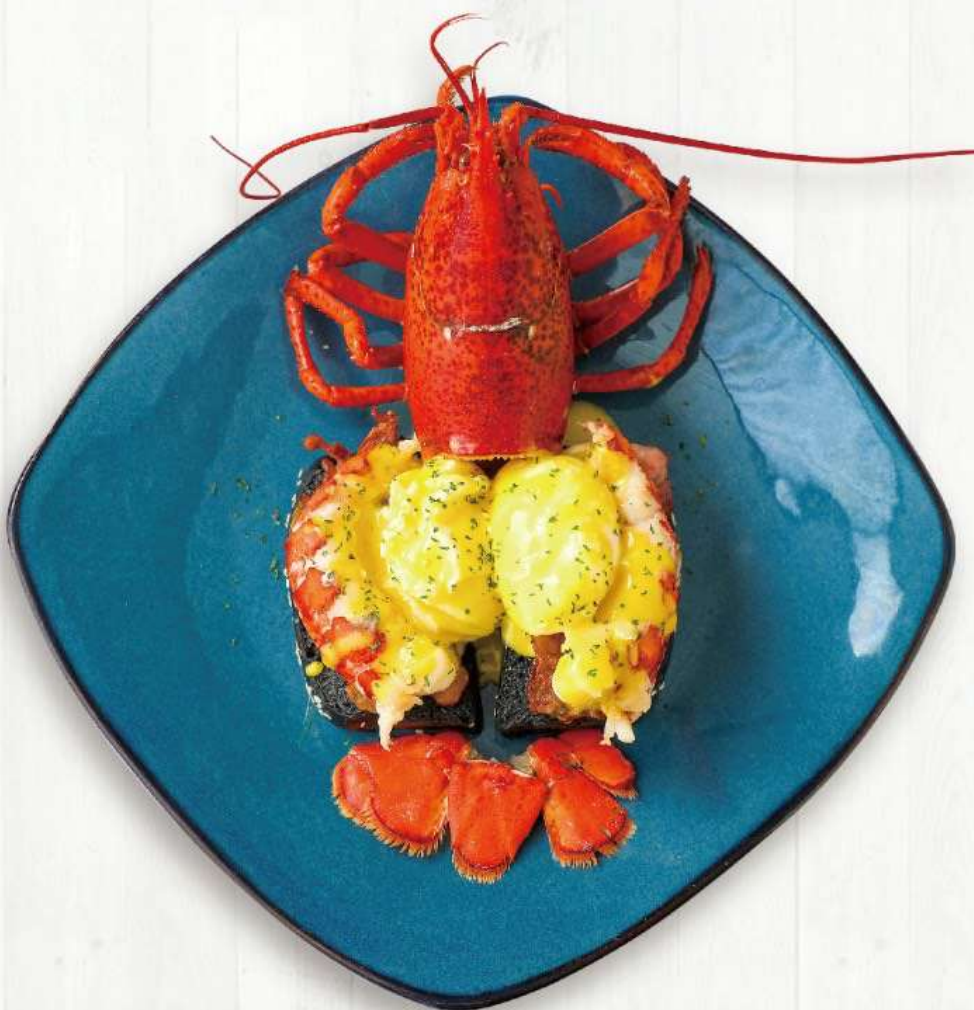




# BRUNCH MENU

## 早午餐



**每款主菜**  
均配前菜一份及飲品一杯  
All brunch sets are served with:



飲品可選：檸檬茶(冷/熱)  
Choice of a drink: Hot/Cold Lemon Tea



前菜可選：田園沙律或時日餐湯  
Choice of a Starter: House Salad or Seasonal Soup

—— 所有班尼迪蛋系列均配薯條 ——  
 Benedicts & Florentines served with fries



**龍蝦班尼迪蛋**  
**Lobster Benedict**

龍蝦肉、班尼迪蛋配黃金荷蘭醬、  
 煙肉、竹炭包  
 Lobster, poached eggs with hollandaise,  
 bacon, charcoal bun

HK\$ **188**

**龍蝦配意式忌廉菠菜班尼迪蛋**  
**Lobster Florentine**

龍蝦肉、班尼迪蛋配黃金荷蘭醬、  
 意式忌廉菠菜、竹炭包  
 Lobster, poached eggs with hollandaise,  
 creamed spinach, charcoal bun

HK\$ **198**



**香煎三文魚班尼迪蛋**  
**Salmon Benedict**

三文魚、班尼迪蛋配黃金荷蘭醬、  
 煙肉、英式鬆餅  
 Salmon, poached eggs with hollandaise,  
 bacon, English muffin

HK\$ **138**

**香煎三文魚配意式忌廉菠菜  
 班尼迪蛋**  
**Salmon Florentine**

三文魚、班尼迪蛋配黃金荷蘭醬、  
 意式忌廉菠菜、英式鬆餅  
 Salmon, poached eggs with hollandaise,  
 creamed spinach, English muffin

HK\$ **148**

**經典班尼迪蛋**  
**Classic Benedict**

班尼迪蛋配黃金荷蘭醬、煙肉、  
 英式鬆餅  
 Poached eggs with hollandaise, bacon,  
 English muffin

HK\$ **88**

**經典意式忌廉菠菜班尼迪蛋**  
**Classic Florentine**

班尼迪蛋配黃金荷蘭醬、意式忌廉菠菜、  
 英式鬆餅  
 Poached eggs with hollandaise,  
 creamed spinach, English muffin

HK\$ **98**

自由組合 (任選以上2款的各半份組合)  
 Build your own (Choose two from above)

 HK\$ **128** 



烤龍蝦尾  
Grilled Lobster Tail

香烤龍蝦尾配米飯和西蘭花  
Grilled lobster tail with  
multi grain rice and steamed broccoli

HK\$ 178



烤三文魚拼大蝦  
Grilled Salmon and  
Shrimp

三文魚、大蝦配白酒牛油汁，  
米飯和西蘭花

Grilled salmon filet topped  
with shrimp, white wine butter sauce  
served with multi grain rice and  
steamed broccoli

HK\$ 178



大蝦意粉配龍蝦醬  
Shrimp Pasta with  
Lobster Cream Sauce

HK\$ 98



加勒比烤蝦  
Caribbean Shrimp

烤大蝦配青檸牛油醬、  
新鮮菠蘿莎莎醬

Grilled shrimp with chili-lime  
butter and fresh pineapple salsa

HK\$ 118

