



Brunch Club
Your neighborhood café

Seasonal Set Dinner

Appetizers 前菜

Avocado & smoked salmon tartar, topped with red caviar

牛油果煙熏三文魚韃靼、配三文魚子、香草

Pan fried foie gras served on crispy brioche and seasonal berries sauce

香煎鵝肝配香脆多士、雜啤梨醬

Baked Artichoke heart stuffed with creamy seasonal mushroom

香滑蘑菇烤洋薊心

Soup of the Day 今日例湯

Mains 主菜

Beef tenderloin served with potato galette & grilled seasonal vegetable in red wine gravy

烤牛柳配薯仔千層派、季節蔬菜、紅酒燒汁

Lamb Loin served with sundried tomato cuscus & roasted vine tomato in rosemary infused cream sauce

烤羊西冷配番茄干古斯米、寸茄、迷迭香忌廉汁

Pan fried halibut served with creamy spinach, mango-strawberry mint salsa in citrus cream sauce

香煎比目魚柳配香滑菠菜、芒果士多啤梨薄荷莎莎、柚子忌廉汁

Sea urchin cream fettuccini with grilled Hokkaido scallop

海膽忌廉汁寬麵配北海道帶子

Dessert of the day 今日甜品

Three Course set dinner \$288

Please choose one from each course (Appetizer or Soup, Main & Dessert)

Four Course set dinner \$308

Please choose one from each course (Appetizer, Soup, Main & Dessert)

price subject to 10%sc