



Brunch Club

SEASONAL MENU

Featuring Argentine red prawns

Caught in the icy waters of the South-West Atlantic Ocean, these wild-caught prawns are delicious

APPETIZER

RED PRAWN CARPACCIO

PRAWN VINAIGRETTE, WASABI MAYO, CAVIAR
OR

CRISPY RED PRAWN TEMPURA

PUMPKIN PURE, TOMATO CONFIT



SOUP

RED PRAWN & WILD MUSHROOM CONSOMMÉ



ENTRÉE

RED PRAWN & ASPARAGUS RISOTTO

OR

PAN-FRIED CRISP-SKINNED NORWEGIAN SALMON

RED PRAWN RAVIOLI IN CARBONARA SAUCE

OR

GRILLED BEEF TENDERLOIN AND GARLIC-HERBS RED PRAWN

ROASTED VINE TOMATO, SAUTEED SEASONAL MUSHROOMS



DESSERT OF THE DAY

BEVERAGE

(INCLUSIVE OF SIGNATURE SMOOTHIE OR FRESH MIXED JUICES)

HKD298 PER PERSON

plus 10% service charge

G/F, 70 PEEL STREET, SOHO, CENTRAL