

會客廳週六日早午餐

無限量供應即叫即製點心及佳餚

無限享用鮮果汁、汽水及水：

每位港幣480元 / 十歲以下小童每位港幣250元

無限享用 *Veuve Clicquot Brut Yellow Label*,
Pimm's 雞尾酒、紅白餐酒及無酒精飲品：

每位港幣580元

設加一服務費

早午餐供應時間是星期六，星期日及公眾假期

WEEKEND SALON BRUNCH

Served fresh and unlimited to your table

With free-flow fresh juices, soft drinks and water:

\$480 per person / \$250 per child below 10

With free-flow *Veuve Clicquot Brut Yellow Label*,
Classic *Pimm's Cocktail*, red and white wine
and soft beverages as above:

\$580 per person

10% service charge applies

Brunch is served on Saturday, Sunday and public holidays

點心 DIM SUM

每款點心兩件 Dim Sum (2 pieces per portion)

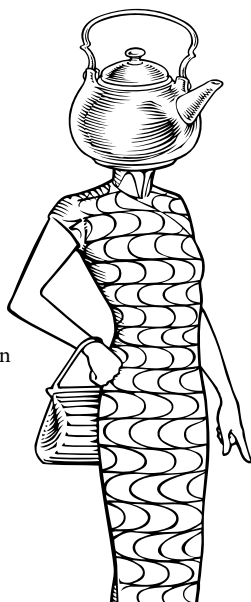
- ☐ 香茜馬蹄鮮蝦餃
Shrimp Dumpling with Water Chestnut
- ☐ 瑤柱蒸燒賣
Pork Dumpling with Conpoy
- ☐ 彩艷龍皇帶子裸
Lobster Dumpling with Scallop and Capsicum
- ☐ 麼利菌南瓜水晶包
Pumpkin Dumpling with Morel Mushroom
- ☐ 蜜汁叉燒包
Steamed Barbecued Pork Bun
- ☐ 沙律腐皮角
Crispy Shrimp Dumpling with Mayonnaise
- ☐ 香芒芝麻炸蝦筒
Crispy Shrimp Roll with Mango and Sesame
- ☐ 金華帶子酥
Baked Scallop Pie with Yunnan Ham
- ☐ 竹笙上素滑腸粉
Steamed Rice Roll with Fungus and Bamboo Pith

小食 SNACK

- ☐ 香麻海蜇
Jelly Fish with Sesame
- ☐ 汾酒燻蹄
Marinated Pork Knuckle
- ☐ 醉香雞中翼
Drunken Chicken Wing
- ☐ 蜜燒豬頸肉
Roasted Pork Neck
- ☐ 脆皮煙鴨胸
Crispy Smoked Duck Breast

湯羹 SOUP

- ☐ 海鮮酸辣羹
Hot and Sour Seafood Broth
- ☐ 雞茸粟米羹
Sweet Corn Soup with Minced Chicken



主菜 MAINS

- ☐ 中式牛柳
Pan-fried Beef Tenderloin with Onion Sauce
- ☐ 黑椒鮮菌牛仔骨
Fried Beef Ribs with Black Pepper
- ☐ 貴妃香酥骨
Crispy Pork Ribs in Sweet and Sour Sauce
- ☐ 四川蝦仁
Sautéed Shrimp with Chili Sauce
- ☐ 花菇扒時蔬
Braised Seasonal Vegetable with Black Mushroom
- ☐ 羅漢上素
Braised Fungus with Vegetable
- ☐ 郊外田園時蔬
Seasonal Vegetable

飯麵 RICE AND NOODLES

- ☐ 飄香荷葉飯
Steamed Fried Rice with Pork in Lotus Leaf
- ☐ 雙菇炆伊麵
Braised E-fu Noodles with Mushrooms
- ☐ 鮮蝦雲吞麵
Soup Noodles with Shrimp Wonton

甜品 DESSERT

- ☐ 生磨蛋白杏仁茶
Almond Cream with Egg White
- ☐ 牛油果西米露
Chilled Avocado Sago Cream
- ☐ 蜜棧鳳梨酥
Baked Pineapple Puff
- ☐ 桂花紅豆糕
Osmanthus Jelly with Red Bean Pudding