



Brunch Club
Your neighborhood café

Seasonal Set dinner menu

APPETIZERS 前菜

Pan-fried foie gras, crispy brioche, port wine sauce & apple chutney **\$108**

香煎鵝肝、香脆法國甜麵包、砵酒醬、蘋果酸辣醬

Baked seasonal mushroom tart 焗季節性蘑菇撻 **\$108**

Hokkaido scallop & avocado tartare **\$108**

海道帶子及牛油果他他

Soup of the Day 今日例湯

MAINS 主菜

Grilled beef tenderloin, served with, roasted vegetables, sauteed atlantic red prawn in red wine gravy **\$198**

烤牛柳配烤蔬菜，紅酒汁煎大西洋紅蝦

Oven Roasted US pork chop served on a bed of apple cider & mushroom sauce and topped with apple compote **\$198**

焗美國豬扒，配蘋果酒蘑菇汁& 蘋果肉

Baked Norwegian salmon casserole loaded with seasonal vegetables in dill cream sauce **\$198**

焗挪威三文魚配季節蔬菜砂鍋配蒔蘿忌廉醬

Boston Lobster served with sphaggheti in seafood aioli sauce **\$198**

波士頓龍蝦配義大利麵，海鮮蒜香汁

DESSERT OF THE DAY 今日甜品

3 COURSE MENU HKD308 PER PERSON

CHOICE OF YOUR APPETIZER OR SOUP, MAIN & DESSERT

4 COURSE MENU HKD328 PER PERSON

CHOICE OF YOUR APPETIZER, SOUP, MAIN & DESSERT

Prices are subject to 10% service charge