



# Brunch Menu

EVERY SATURDAY AND SUNDAY FROM 11 AM - 5 PM

## Starter 前菜 (CHOOSE 1 選一)

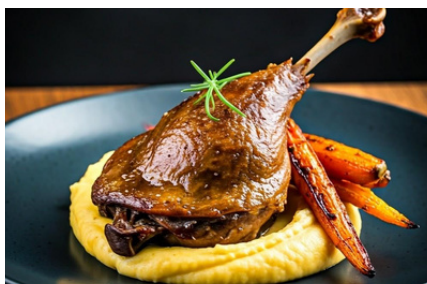
**HOUSE SALAD**  
WITH FETA CHEESE & OLIVES  
沙律配菲達芝士、橄欖

**SALMON FISH CAKE**  
WITH TARTAR SAUCE  
三文魚餅配他他醬

**SEAFOOD CHOWDER**  
海鮮周打湯

**LOBSTER BISQUE**  
龍蝦濃湯

## Mains 主菜 (CHOOSE 1 選一)



**CONFIT DUCK LEG \$168**  
法式油封鴨  
配薯蓉及焗甘筍  
*French confit duck leg served with mashed potato and roast carrots*



**GRILLED LOBSTER** HALF \$218 WHOLE \$338  
龍蝦全隻或半隻配薯條和沙律  
*Served with fries and mixed leaves.*



**PENNE ARRABBIATA \$168**  
WITH BURRATA CHEESE  
香辣茄醬長通粉配水牛芝士  
*Tomato Arrabbiata sauce, Burrata Cheese*



**MIXED SEAFOOD RISOTTO \$178**  
雜錦海鮮燴意大利飯  
*Creamy risotto loaded with Chilean mussels, clams and octopus in Sicilian tomato sauce.*



**GRILLED BARRAMUNDI FISH \$178**  
煎盲曹魚配薯蓉、蘆筍及檸檬牛油醬  
*With Double-cream Mashed Potato, Baby Asparagus With Lemon Butter Sauce*



**RIBEYE STEAK \$188**  
"GRASS-FED" /  
**WAGYU PICANHA M6/7**  
澳洲草飼肉眼牛排 / 澳洲和牛牛臀扒M6/  
配薯條、牛肉汁 *served with fries, house salad and veal juice.*



**LOBSTER SCRAMBLED EGG \$168**  
龍蝦炒蛋  
*Served with souvlaki bread.*  
配串餅麵包



**CRAB ROLL \$188**  
秘製醬汁蟹肉熱狗 配薯條及沙律  
*Served with fries and salad*



**4 EGG OMELETTE \$138**  
WITH 2 FILLINGS  
四蛋奄列  
*Choose any two fillings: mushroom, asparagus, bacon, ham, cheese, onion, chives, served with souvlaki bread.*  
選擇兩款材料:  
蘑菇、蘆筍、煙肉、火腿、芝士、洋蔥、韭菜

## Chef Dessert 主廚甜品

ADD A DRINK 加飲品

COFFEE OR TEA \$20  
咖啡或茶

SOFT DRINKS \$18  
汽水

HOUSE RED/WHITE WINE \$58  
紅白餐酒

STELLA BEER \$58  
啤酒