



CHRISTMAS BRUNCH MENU

Available from 25th - 26th December 2025, 12pm to 2:30pm

TO START (SELECT TWO)

Salmon Tartare with Crostini
Pomelo Salad with Prawn
Spanish Ham with Crystal Tomato Bread
French Fine de Claire oyster 2pcs (+60)

TO WARM (SELECT TWO)

Truffle Cheese Bikini
Gambas, Garlic Chilli Prawn
Chicken Satay with Peanut Sauce
Seared Foie Gras on Brioche with Fig Compote & Balsamic Cream (+70)

THE MAIN EVENT (SELECT ONE)

Seafood Fettuccine in Pomodoro Sauce

Marinated Slow cooked Turkey Breast served with Roasted Potato,
Brussel Sprout & Turkey Jus

Prawn Egg Cream Curry with Baguette

Signature Deboned Suckling Pig with Rosemary Potato in Honey Mustard (+30)

Dry-Aged Wagyu Bavette in choice of Red or Green Vegetables Curry with Rice (+40)

A SWEET FINALE

Chocolate Log Cake & Vanilla Gelato
Tea or Coffee

BRUNCH MENU INCLUDES 1 DRINK:

A Choice of Americano, Lemon Tea, Thai Ice Milk Tea or Soft Drink 每份套餐包含一杯飲品: 黑咖啡, 檸檬茶, 泰式奶茶或汽水

UPGRADES:

Cappuccino / Latte / Mocha (+10) 卡布奇諾 / 拿鐵 / 摩卡 Prosecco / Selected Red or White Wine (+30) 有氣酒 / 指定紅白酒

FREE FLOW 2 HOURS 198*PP

Prosecco, Selected Red & White Wine, Red Sangria, Bayside Gin Tonic, Bottled Beer

288 PER PERSON

All prices are in HKD and subjected to 10% service charge.

For sharing with A La Carte menu, there is a minimum spend of \$300 per person including service charge.

