



# Weekend Set Brunch 早午餐

Available on Saturday, Sunday & Public Holidays 逢星期六、日及公眾假期 • 11:30am to 3pm

## Cold Antipasti (Select Two) 凍頭盤 (請選擇二款)

Buratta, Tomato, Arugula Salad   
普利亞水牛城芝士蕃茄沙律

Tuna Tachibe (1pc)   
吞拿魚韃靼配馬克龍餅

Fresh Oyster Fine de Claire (2 pcs) (add +60)   
法國芬迪奇2號生蠔

## Hot Antipasti (Select Two) 熱頭盤 (請選擇二款)

Truffle & Cheese Bikini 松露芝士三文治

Gambas, Garlic-Chili Prawn 香煎蒜蓉蝦

Foie Gras on Buttered Brioche with Fig Jam (add +78)   
香煎鵝肝牛油包配無花果醬

## Main Course (Select One) 主菜 (請選擇一樣)

Smoked Salmon Benedict 三文魚班尼迪克蛋配英式鬆餅

Two Poached Eggs on English Muffin, Sautéed Baby Spinach,   
Smoked Salmon with Hollandaise

兩溫泉蛋英式鬆餅炒小菠菜煙三文魚配荷蘭醬   
Or

F.I.G.S Fat Breakfast 大早餐

Sunny side-up egg, Sausage, Ibérico Ham, Roasted Tomato, Buttered   
Mushrooms, Roasted Potatoes, Smashed Avocado and Sourdough Toast   
太陽蛋, 香腸, 黑毛豬火腿, 燒蕃茄, 牛油蘑菇, 燒薯仔, 牛油果泥酸麵包吐司

Or

Linguine with Seafood in Tomato Garlic Herb Butter   
香蒜蕃茄香草牛油炒海鮮扁意粉

Or

Grilled Halibut Fillet with Mashed Potato and Broccolini   
香煎比目魚扒配薯蓉及西蘭花苗

Or

Suckling Pig with Padron Pepper & Roasted Potatoes (add +48)   
西班牙乳豬配西班牙帕德龍辣椒和燒薯角

Or

Dry-Aged Wagyu Bavette with Rosemary Potatoes   
and Organic Baby Carrots (add +68)   
風乾和牛腹側扒配露絲瑪莉薯仔和有機小甘筍

## Dessert (Select One) 甜品 (請選一款)

Choice of Cake Selection 廚師特選蛋糕   
Or

A Scoop of Gelato 意大利雪糕

(Please ask your server for the selection) 請向我們員工查詢可選擇

Set menu for two or more.

Offered only with all guests selecting this Menu on each table   
288 per person

適合 2 位或更多的客人。   
僅適用於每張枱上選擇此菜單的所有客人

Including hot or iced tea or coffee 套餐包咖啡或茶

(Add +30 for upgrading coffee to glass of house wine or prosecco)

(加+30元, 升級咖啡或茶到紅, 白酒或汽酒)

- VEGETARIAN 素食

\*All prices are in HKD and subject to 10% service charge 所有價錢是港幣為準, +10%服務小費

# BEVERAGES

## SHAKE IT UP -

### Classic Milkshakes, Done Right 78

Vanilla-Vanilla, Chocolate Chips, Strawberry

### Add Some Goodness +20:

Oreo / Cheesecake / Banana

## LIQUID BRUNCH

Free Flow House Prosecco, Selected House Red

& White Wines and Estrella Galicia Bottled Beer

### Add on 198 per person for 2 hours

Free Flow FIGS Sangria, Negroni, Cava,

Selected House Red & White Wines,

Beer and Standard Spirits

### Add on 298 per person for 2 hours

## (BOOZY) SHAKE IT UP -

### Classic Milkshakes, for Adults 158

Any choice of Standard Spirit poured into Classic

Milkshakes: Vanilla-Vanilla, Chocolate Chips, Strawberry

### You're Such a Smoothie 88

Banana + Almonds / Avocado + Apple / Mixed Berries

(Choice of Soy Milk / Greek Yogurt)

### FIGS Sangria (Tinto)

#### 78 per glass / 328 per Jug

Red Wine, Brandy, Vermouth, Peach, Mixed Fruits

### FIGS G&T 78

FIGS Home Infused Gin, Tonic Water, Orange Peel

## KEEPIN' IT LIGHT, BUT FUN (MOCKTAILS)

### Spring Garden 68

Lavender, Butterfly Pea, Grapefruit, Soda, Edible Flower

### Virgin Sangria 48 per glass / 228 per Jug

Grape Juice, Mixed Fruits (Watermelon, Orange,

Green Apple), Fresh Mint & Sparkling Water

## SOFT DRINKS, JUICES, TEA, COFFEE

### Coke / Coke Zero / Sprite / Soda / Tonic 48

### Juices 58

Orange / Cranberry / Pineapple / Apple

### Aqua Panna Still /

### San Pellegrino Sparkling Water 750ml 68

### Fever Tree Tonic 58

(Indian / Mediterranean)

### Coffee 38

### Espresso / Double Espresso 28 / 38

### Cappuccino / Latte / Macchiato 45

### Hot Chocolate 45

### Tea 45

English Breakfast / Earl Grey / Peppermint /

Camomile / Jasmine

# BRUNCH MENU 早午餐菜單

## SUNRISE BRUNCH 陽光早餐

### F.I.G.S Mediterranean Breakfast 地中海早餐 178

Two Eggs Your Way, Sausage, Ibérico Ham, Roasted Tomato, Buttered Mushrooms, Roasted Potatoes, Smashed Avocado and Sourdough Toast  
兩款你喜愛的蛋,香腸,黑毛豬火腿,燒蕃茄,牛油蘑菇,燒薯仔,牛油果泥酸麵包吐司

### F.I.G.S Vegetarian Breakfast 素食早餐 158

Scrambled Tofu, Portobello Mushroom, Grilled Tomato, Asparagus, Roasted Potato, Smashed Avocado, Hash-brown and Sourdough Toast  
炒豆腐,珍寶蘑菇,燒蕃茄,蘆筍,燒蕃薯,牛油果泥,薯餅和酸麵包吐司

### Benedicts 火腿蛋鬆餅 148

Two Poached Eggs on English Muffin, Sautéed Baby Spinach, Smoked Salmon with Hollandaise  
兩溫泉蛋英式鬆餅炒小菠菜煙三文魚配荷蘭醬

### F.I.G.S Omelette 奄列 148

Filled with Chorizo, Piquillo Peppers, Onion and Potatoes with Sourdough Toast  
包在蛋內有西班牙香腸,西班牙紅椒,洋蔥和薯仔配酸麵包吐司

### Avocado on Toast 牛油果吐司 88

Sourdough Toast topped with Crème Tarragon Dill Fraiche, Smashed Avocado  
(Add Smoked Salmon +50) 酸麵包吐司上放龍蒿草香草,牛油果泥 (加煙三文魚\$50)

### Truffle Treat 享受松露 138

Truffle Scrambled Eggs, Smashed Avocado, Buttered Mushrooms and Sourdough Toast  
松露炒蛋,牛油果泥,牛油蘑菇配酸麵包吐司

### 2 Eggs Your Way 選兩款你喜愛的蛋 88

With Buttered Sourdough Toast 配牛油酸麵包吐司

### Steak & Egg with Fries 香煎牛扒雙蛋配薯條 198

6 Oz Dry-Aged Argentinian Ribeye with Two Sunny Side-up Eggs, Fries and Tomatoes  
6安士風乾阿根廷肉眼扒配兩太陽蛋薯條和番茄

### Junior Breakfast (5-12 yrs. old) 小童早餐(適合5至12歲) 108

Two Eggs, Sausage, Hash-brown and Buttered Brioche 雙蛋,香腸,薯餅和牛油包

### Mac & Cheese 芝士通心粉 118

## BREEZY BRUNCH

### Chicken Salad Bowl 健康雞肉沙律煲 128

Smoked Chicken Breast, Romaine Leaves, Avocado, Cherry Tomato, Pancetta and Boiled Egg  
煙燻雞胸肉,羅馬菜牛油果,車厘茄,意大利煙燻肉和水煮蛋

## SWEET BRUNCH 甜甜早餐

### Cinnamon French Toast 法式肉桂吐司 148

With Mixed Berries, Mascarpone and Maple Syrup 配什果忌廉,芝士和楓葉蜜糖

### Fresh Fruit Salad 新鮮雜果沙律 108

Seasonal Fruits with Yoghurt and Honey 時令水果配乳酪和蜜糖

## ADD SIDES | ALL AT 50 配菜,每樣 50

2 Eggs Any Way You Like 雙蛋 / Portobello Sautéed Mushrooms 珍寶菇 / French Fries 薯條 / Hash-brown 薯餅 / Bacon 煙肉 / Sausage 香腸 / Brie Cheese 法國布里軟芝士 / Manchego Cheese 西班牙曼切戈硬芝士 / Smoked Salmon 煙三文魚 / Broccolini 西蘭花 / Sautéed Spinach 炒菠菜 / Asparagus 蘆筍 / Avocado - Sliced 切片牛油果 or Smashed 牛油果泥 / 36-Months Ibérico Ham 36個月西班牙風乾火腿

## BREAD

Buttered Brioche 40 牛油包 / Sourdough Toast 20 酸麵包吐司

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 - VEGETARIAN 素食

