

BOUILLON

Brunch Menu

Saturday, Sunday & Public Holidays

11am to 3pm

\$268

Unlimited starters ;

- Mix Salad
- Tomato Salad
- Mix Cheese Plate
- Mix Cold Cut
- Egg Mayo
- Mini Croissant
- Mini Pain au Chocolat
- Veggie Bruschetta with cheese
- Croquette of the day
- Grilled Bacon

Main Course;

CUISSE DE CANARD

Duck leg confit (FR), apple & shiitake mushroom

SOURIS D'AGNEAU

Lamb Shank (NZ), red wine reduction & shallots

TARTARE DE BŒUF & FRITES

150g Hand cut Beef tartare steak (FR), classic french style & French fries

SAUCISSE DE SAISON & PURÉE

Seasonal Sausage (FR), with mashed potato & veal jus

BARAU BEURRE BLANC +\$38

Grilled Sea Bass fillet (SP), leek fondue, beurre blanc sauce

RAVIOLIS DE LAMER +\$38

Raviolis stuffed with lobster tail, crab claw meat, seabass & lobster bisque

Dessert;

- Passion Fruit Crème Brûlée
- Chocolate Mousse
- Dessert of the Day +\$48

Free Flow (2 hours);

- White, Rosé, Red wine \$198
- Champagne & Wines \$298

All prices are in HK dollars & subject to 10% service charge. Please advise us if you have any allergy.