

# PINK-TACULAR SUMMER: DRAGLICIOUS BRUNCH

**\$680 per person**  
(for a minimum of 2 persons)

## CRUSHING

**Free Flow Therapy for 2 hours**

*Including Prosecco, Selected Wines & Beer*  
**+ \$188 Including Mumm Champagne, St Marguerite Rosé**  
*and Mixologist Signature Cocktails*

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## SASHIMI ON BOARD

Hokkaido Scallop, Ora King Salmon, Tuna,  
Hiramasa Kingfish, Amaebi, Ikura Oyster

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## CAPTAIN'S APERITIVO

**Wagyu & Uni Toast**

Yakiniku Striploin, Sea Urchin, Caviar,  
Chili Mayo, Wild Edible

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## MAINS (CHOOSE ONE)

**Grilled M4 Wagyu Striploin (200g) +\$100**

Grilled Summer Beans, Fermented Daikon, Purple Shiso

**Masala Lamb Chop 🍖**

Swiss Chard, Beetroot Jus, Green Lime

**Dover Sole**

Poached Dover Sole, Nuoc Cham, Vietnamese Herbs

**Grilled Octopus**

Calamansi Vinaigrette, Sambal Potato,  
Coriander, Crispy Shallot

**Maitake Mushroom**

Yakitori Glaze, Coriander Whipped Tofu, Green Chili

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## HAPPY ENDING!

**Pink Blossom Monaka**

Strawberry Cream, Mochi, Basil

While we do our best to accommodate any allergies or food sensitivities we are unable to guarantee those trace elements won't be present

All prices are in Hong Kong Dollars, and are subject to 10% service charge and 1% to restore Zero Foodprint Asia, funding food-related climate solutions