

ALL-YOU-CAN-EAT FESTIVE BRUNCH

HK\$498 per person
(for a minimum of 2 persons)

COLD APPETIZERS

EDAMAME HUMMUS
Furikake, Curry Toasts

GREEN PAPAYA AND ROAST DUCK SALAD
Chili, Cherry Tomato, Peanut, Tamarind Dressing

HEIRLOOM TOMATO SALAD
Thai Eggplant Salsa, Basil Coconut Dressing

JAPANESE OYSTER AND CENTURY EGG SALAD
Mala Dressing, Poached Oyster,
Golden Century Egg, Coriander

+HK\$88 SEASONAL OYSTERS (6PCS)

HOT APPETIZERS

TOMATO ROTI
Tomato Sambal, Mozzarella, Basil

FOIE GRAS BETEL LEAF WRAP
Ginger, Cashew Nuts, Sweet & Sour Dip

GRILLED FREE-RANGE CHICKEN SATAY (3PCS)
Peanut Sauce Pickles

"CRUISE TACO" (3PCS)
Maitake Mushroom Cucumber Pickled Chili
Tomatillo Chutney

DESSERT LIVE STATION

**DARK CHOCOLATE
CARAMEL MOLTEN LAVA CAKE**
Ice Cream and Condiments

MAINS

+HK\$98 GRILLED MS STRIPLOIN (200G)
Shishito Peppers Yakiniku Dipping Sauce Green
Chili Salsa

CHEEKY MASSAMAN
Braised Wagyu Beef Cheek Potato Shallot Roasted
Peanut Roti Canai

ROASTED YELLOW CHICKEN
Kaffir Lime Leaf Lime and Coriander

MISO BAKED COD FISH
Miso Paste Marinade, Pickle Ginger, Truffle Ponzu

PAD THAI
Stir-Fried Rice Noodle Shrimp Chive Bean Sprout
Peanut Tamarind

+HK\$60 BLACK PEPPER TIGER PRAWNS
Green Onion Ginger Curry Leaves Pad Thai

YELLOW CURRY
Tofu Roasted Pumpkin Crispy Egg Noodle Pickled
Cabbage Chili Lime

INDONESIAN SWEET AND STICKY PORK RIBS
Green Sambal Sticky Rice Salad

SIDES

KIMCHI FRIED RICE
Bacon Ginger Fried Egg Green Onion Truffle Oil

STIR FRIED THAI BABY CABBAGE
Yellow Bean Paste, Chili, Garlic

STEAMED RICE

ROTI CANAI

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 a 10% service charge and 1% surcharge to restore Zero Foodprint Asia, funding food-related climate solutions.