WEEKEND BRUNCH 週末自助早午餐
(12 NOON TO 4 PM)

UNLIMITED APPETIZER, SALAD, WEEKLY CARVING STATION,
DESSERT BUFFET, WITH CHOICE OF ONE MAIN COURSE,
REGULAR COFFEE OR TEA INCLUDED
自助頭盤・沙律・即切烤肉・甜品及自選一款主菜・包括咖啡及茶

FULL BRUNCH  358
自助早午餐配主菜
with main course and tea or coffee
包括主菜・茶或咖啡

BUFFET ONLY  248
自助餐

CHILDREN BRUNCH  168
小童自助早午餐
Buffet only for kids aged 3 to 11
自助餐只適用於3至11歲之小童

Add 188 for free flowing sparkling wine, red or white wine 加188暢飲氣泡酒、紅酒及白酒

A FEW WORDS ABOUT OUR STEAKS...
All of our beef is USDA Angus Beef or Australian 90-day grain fed,
the finest available. We naturally age our beef for maximum tenderness
and flavor before broiling at 1700 degrees with herb butter.

關於BLT牛扒...
所有牛肉均是美國安格斯牛肉或澳洲90日飼養純種黑毛安格斯牛。採用自然熟成方式
處理牛肉，令口感細緻，肉味更軟嫩馥郁。再配以香草牛油在高達攝氏1700度的烤爐烤製。

Grilled Chicken Sandwich 烤雞肉三文治
poitou chicken breast, chipotle aioli, aged gouda,
lettuce, tomato, honey dijon, brioche bun

Steak Sandwich 烤牛排三文治
grilled hanger steak, horseradish aioli, swiss cheese,
roasted red pepper relish, caramelized onions, french roll

7 Peppercorn Crusted Black Angus Burger
七味胡椒黑安格斯牛肉漢堡
blue cheese, caramelized onions,
bacon, BBQ sauce

USDA Hanger Steak (6oz)
美國USDA牛腹肉 (6安士)
flame grilled steak with seasonal marinade

Fish & Chips 炸魚薯條
crispy sole filet, old bay fries,
jalapeno tartare sauce, malt vinegar

Herb Roasted Chicken 烤美國走地雞
rosemary-lemon stuffing, au jus

Short Rib Benedict 慢煮牛肋骨班尼迪克蛋
slow cooked beef short rib, toasted english muffin,
2 poached eggs, pickled red onions, hollandaise,
country potatoes

Soufflé Pancake 統乎厘班戟
seasonal fruit, whipped cream, candied nuts
add scoop of ice cream for $15

Sauces 醬汁
Steak Sauce・Green Onion-Ranch
Shallot-Red Wine・St. Pete’s Blue・Jalapeño
Chimichurri・7 Peppercorn-Armagnac

牛扒醬・香蔥田園醬・紅酒乾蔥汁・藍芝士醬
墨西哥辣椒香茅汁・干邑七胡椒汁

Steak Temps 牛扒熟度
Blue 一成熟
very red, cold center

Rare 兩成熟
red, cool center

Medium Rare 三成熟
red, warm center

Medium 五成熟
pink, hot center

Medium Well 七成熟
dull pink center

Well Done 全熟
dull gray

10% Service Charge