

BRUNCH MENU

TO BEGIN

MUSHROOM SOUP

wild mushrooms • crème fraiche • chives

SMALL PLATES

BLUE LOBSTER AND CRAB FRITTATA

organic welsh eggs • sour cream • trout pearls • bisque sauce

OR

POACHED DUCK EGG

mangalica black ham • asparagus • pommery mustard

APPETIZERS

SALMON GRAVLAX

blini • sour cream • dill • pickled fennel

OR

MOZZARELLA

pea puree • citrus fruits • spring onion • black caviar

MAINS

FRENCH TURBOT

risotto rice • peas • crab • saffron • guernsey butter

OR

ORGANIC LAKE DISTRICT PORK

sausage • foie gras • apple chutney • jus

OR

LAMB NOISETTE

croquette • picked courgette • vine tomato • yoghurt • salsa verde

OR

UK WAGYU BEEF BAVETTE

creamed potato puree • charred broccolini • gremolata

OR

HANDMADE GNOCCHI

water cress puree • asparagus • hazelnuts • poached egg • parmesan • truffle oil

DESSERT

RASPBERRIES AND MINT ICE CREAM

brownie crumble • honeycomb

OR

CHEESE PLATE

(All menu items are subject to change without prior notice. Thank you for your understanding.)

\$398 PER PERSON

Champagne Package available until 2:30 p.m. at \$288 per person. Your choice of:

NV Joseph Perrier Cuvee Royale Burt, Chalons En Champagne, France

2018 Sauvignon Blanc, HKCC, Marlborough, New Zealand

2016 Shiraz, HKCC, McLaren Vale, Australia