

BRUNCH SET \$218

APPETIZERS

CHEF'S MARKET SOUP (V)

*Seasonal*

or

MIXED BERRY YOGHURT CRUNCH (V)

*Pumpkin seeds*

or

GRANOLA MUSELI (V)

*Banana, honey, cinnamon*

or

CHICKEN BREAST COBB SALAD

*Avocado, kale, Red quinoa, home dressing*

or

ARUGULA SALAD

*Prosciutto ham, figs, toast, balsamic dressing*

or

HOME SMOKED SALMON

*Capers, onion, dill dips, herb salad*

or

FRENCH TOAST

*Bacon, maple syrup*

or

CLASSIC EGG BENEDICT

*Spinach, ham, truffle hollandaise sauce, mixed salad*

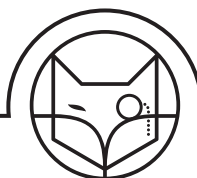
or

OYSTERS +30

*Fine de claire [3pcs]*

+ \$188<sup>pp</sup> FREE FLOW PACKAGE UNTIL 3PM

*MMF Lager, Zinfandel Red Wine, Viognier White Wine, Rosé, Prosecco Sangria (Peach / Berries)*



## MAINS

### OMNI PORK BURGER (V)

*Mashed avocado, green lettuce, tomato, cheese mayonnaise, fries*  
or

### BLACK ANGUS BEEF BURGER

*Lettuce, tomato, caramelised onion, bacon, spicy mayonnaise, fries*  
or

### 3 EGGS STYLE

*Grilled tomato, portobello mushroom, blue cheese, roasted potato,  
bacon, side salad*  
or

### SHRIMP LINGUINE

*Spinach, asparagus, peas, pesto sauce*  
or

### TOMATO PENNE PASTA

*Semi cherry tomatoes, Stracciatella cheese, basil*  
or

### GRILLED SPANISH SPRING CHICKEN +58

*Tomato salsa, garlic, thyme*  
or

### 280g BLACK ANGUS RIB EYE +108

*Peppercorn sauce, garlic, thyme*

## DESSERTS

### PANDAN ROLL

*Passionfruit sauce*  
or

### HOMEMADE WAFFLE +48 (20MINS)

*Butter, fresh fruits, chocolate sauce*  
or

### HOMEMADE PANCAKE TOWER +78 (20MINS)

*Mix berries, fresh cream, maple syrup*  
or

### CHEF'S SELECTION



All prices are in HK dollars  
and subject to 10% service charge.