

From
\$468
pp 起

I-O-N
CAFÉ : BAR

SERVING DATE & TIME
24-26, 31 DEC 2022 & 1 JAN 2023
11:00AM - 02:30PM

FESTIVE BRUNCH

+\$298 for Free-Flow with NYETIMBER
PRODUCT OF ENGLAND

CHEF TABLE (ALL-YOU-CAN-EAT)

COLD DISHES 冷盤

- ◆ BEETROOT CURED SALMON WITH HONEY MUSTARD DRESSING
蜜糖芥末紅菜頭三文魚
- ◆ ROASTED MIXED MUSHROOM SALAD
烤雜菌沙律
- ◆ TURKEY COUSCOUS SALAD
火雞北非小米沙律
- ◆ MINCED BEEF QUESADILLAS
墨西哥牛肉烤餅

- ◆ HONEY BUTTER SWEET CORN SALAD
牛油甜粟米沙律
- ◆ SHRIMP COCKTAIL
鮮蝦雞尾酒沙律
- ◆ CHERRY TOMATO AND MOZZARELLA CHEESE WITH BALSAMIC
車厘茄水牛芝士配意大利香醋
- ◆ GARDEN LETTUCE SALAD
田園沙律

- ◆ KALE SALAD
羽衣甘藍沙律
- ◆ CHARCUTERIE BOARD
凍肉
- ◆ MAPLE ROASTED BABY CARROT SALAD
楓糖烤小甘筍沙律

Homemade Tai-O Caesar Dressing and Balsamic
自家製大澳凱撒沙律醬及意大利油醋

WARM DISHES 熱盤

- ◆ SAUTÉED SEAFOOD IN WHITE WINE SAUCE
白酒炒海鮮
- ◆ GRILLED MIXED BELL PEPPER AND ZUCCHINI
烤燈籠椒意大利青瓜
- ◆ MAPLE ROASTED GLAZED HAM
楓糖蜜燒火腿

- ◆ DEEP-FRIED CHICKEN WING IN GARLIC HONEY SAUCE
蜜糖香蒜脆炸雞中翼
- ◆ QUICHE LORRAINE
法式洛林蛋批
- ◆ MEDITERRANEAN MEATBALL IN TOMATO SAUCE
番茄醬地中海式肉丸

- ◆ BACON BRUSSELS SPROUTS
煙肉炒小椰菜
- ◆ BREAD
麵包
- ◆ DAILY SOUP
是日餐湯
- ◆ HASH BROWNS
香脆薯餅

MAINS 主菜 - Choose one per person 每位選一款

- ◆ HAM & TURKEY CORDON BLEU
法式藍帶芝士火腿火雞扒
Dijon Cream Sauce 法式忌廉芥末醬 |
Cranberry 紅莓 |
Grilled Seasonal Vegetable 烤雜菜

- ◆ EGG BENEDICT WITH GRILLED LOBSTER
香烤龍蝦班尼迪蛋
Boston Lobster 波士頓龍蝦 | Poached Egg 水波蛋 |
Hollandaise Sauce 荷蘭醬 | Sautéed Spinach 炒菠菜

+\$100
pp 每位

- ◆ SALMON WELLINGTON WITH DILL AND EGG
香草威靈頓三文魚柳
Steamed Rice 絲苗白飯 | Sautéed Spinach 炒菠菜 |
Mushroom Sauce 蘑菇醬 |
Grilled Seasonal Vegetable 烤雜菜

- ◆ ROASTED PORK RIB
醬燒豬仔骨
Barbecue Sauce 自家製叉燒醬 |
Roasted Cajun Vegetable 卡真烤雜菜

- ◆ GRILLED AUSTRALIAN BEEF SIRLOIN
烤澳洲西冷牛扒
Grass-fed Beef 草飼牛

+\$38
pp 每位

- ◆ AVOCADO & CUCUMBER TOAST
牛油果青瓜多士
Sour Cream 酸忌廉 |
Sourdough 酸種麵包

- ◆ ENGLISH BREAKFAST 英式早餐
Sourdough Bread 酸種多士 | Baked Bean 焗豆 |
Scrambled Egg 炒蛋 | Sausage 香腸 | Hash Brown 薯餅 |
Tomato 番茄 | Bacon 煙肉 | Portobello 大啡菇

ADD-ONS 加配

- | | half dozen 半打 | a dozen 一打 |
|---|---------------|------------|
| ◆ DAILY SPECIAL OYSTER 每日精選生蠔 | \$158 | \$308 |
| ◆ I-O-N CHEESE PLATTER I-O-N 芝士拼盤 | | \$98 |
| ◆ FRENCH FRIES 薯條 | | \$28 |
| ◆ WHITE COFFEE SIPHON TEA 白咖啡 虹吸壺煮茶 | | \$30 |

DESSERTS 甜品

Choose one per person 每位選一款

- ◆ CLASSIC NAPOLEON 經典拿破崙
- ◆ MIXED FRUIT BOWL 鮮果杯
- ◆ CHRISTMAS LOG CAKE 聖誕樹頭蛋糕
- ◆ MÖVENPICK ICE-CREAM MÖVENPICK 雪糕

- ◆ Upgrade to Christmas Dessert Platter
Free for 4
升級至聖誕甜品拼盤
(4位免費升級)

+\$38 pp
或每位
追加 \$38

YOUR NEIGHBOURHOOD
CAFE AND BAR
CONNECTING PEOPLE
TOGETHER

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FESTIVE BRUNCH

Free-flow

DETOX & CLEANSE

- Daily Juice
是日果汁
- Homemade Lemon Tea
自家製檸檬茶
- Soft Drink
汽水

\$108

TIPSY

- Cava – Dom Roman Brut Spain
西班牙有氣酒
- Red – Díaz Bayo 4U Ribera Duero Spain
西班牙紅酒
- White – Vignoble Gibault Sauvignon
Blanc France
法國白酒
- I-O-N Sangria
I-O-N 西班牙水果酒
- Aperol Spritz
意大利國民調酒

\$198

ON CLOUD NINE

- Nyetimber Classic Cuvee -
world-renowned English Sparkling
英國頂級有氣酒
- Red – Díaz Bayo 4U Ribera Duero Spain
西班牙紅酒
- White – Vignoble Gibault Sauvignon
Blanc France
法國白酒
- I-O-N Sangria
I-O-N 西班牙水果酒
- Aperol Spritz
意大利國民調酒

\$298

