

SPARKLING WEEKEND BRUNCH

週末早午餐 (11:00am – 2:30pm)

From
\$368 pp
Adult

+\$298 for Free-Flow with NYETIMBER

PRODUCT OF ENGLAND



MAINS - Choose one per person

◆ SEAFOOD SPAGHETTI IN SPICY SHRIMP PASTE SAUCE

香辣蝦醬海鮮意粉 🍷👍

Mussel 青口 | Prawn 大蝦 |

Tai O Spicy Shrimp Paste 大澳香辣蝦醬

◆ 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

◆ 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

◆ GRILLED AUSTRALIAN BEEF SIRLOIN

烤澳洲西冷牛扒

Grass-fed Beef 草飼牛

◆ BARBECUED COD FISH

叉燒醬鱈魚 🍷👍

Deep Sea Cod Fish 深海鱈魚 |

Homemade Barbecue Sauce 自家製叉燒醬 |

Grilled Onigiri 香烤飯糰

◆ ROASTED HALF SPRING CHICKEN WITH MOREL CREAM SAUCE

羊肚菌忌廉烤春雞半隻

French Spring Chicken 法國春雞 |

Grilled Mixed Vegetable 烤雜菜

◆ SPAGHETTI WITH "HAKKA STYLE" POACHED DUCK IN GINGER AND VINEGAR CREAM SAUCE

客家薑醋煮鴨肉意粉配忌廉汁 🍷

◆ AVOCADO & CUCUMBER TOAST

牛油果青瓜多士 🍷

Sour Cream 酸忌廉 | Sourdough 酸種麵包

DESSERT

I-O-N Dessert Sampler I-O-N 精選甜品拼盤

ADD-ONS

Half Dozen 半打 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

白咖啡

\$30



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Free-flow 無限暢飲

DETOX & CLEANSE 脫毒

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

\$68

TIPSY 醉人

- 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

\$168

ON CLOUD NINE 雲端



- 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

