

SAVVY

Weekend Seafood Brunch 周末海鮮早午餐

11.30am - 3pm

Complimentary juices for children 每位小童可享免費果汁

Adult 成人 \$498 / Child 小童 \$148

Additional HK\$288 per person for free-flow G.H. Mumm and Perrier-Jouët champagnes, Brancott Estate sauvignon blanc and pinot noir wines, selected beers, soft drinks and juices

每位另加 HK\$288 無限暢飲 Mumm 及 Perrier Jouet 香檳、Brancott Sauvignon Blanc、Pinot Noir、精選生啤、果汁及汽水

Seafood 海鮮

Boston Lobster 波士頓龍蝦

Brown Crab 麵包蟹

Crayfish 小龍蝦

Shrimp 蝦

Clams 蜆

Half-shell Mussels 青口

Bar Counter 熱葷

Spiced Indian Prawn Curry with Baked Naan

印式咖喱蝦配烤餅

Japanese Miso Glazed Cod with Shichimi Togarashi

鱈魚西京燒配七味唐辛子

Indonesian Turmeric Chicken with Prawn Keropok Cracker

印尼薑黃雞配蝦片

Fried Rice with BBQ Pork, Choy Sum

叉燒菜心炒飯

Indonesian Coconut Beef Rendang

印尼巴東牛肉

Chinese BBQ Roasted Chicken

中式炸雞

Mild Curry Lamb Korma Braised in Yogurt

酸奶咖喱燉羊肉

Ratatouille Casserole

普羅旺斯燉菜

Thai Green Curry with Pork Neck, Vegetables and Herbs

泰式青咖喱豬頸肉配時蔬

BBQ Spareribs

BBQ 醬烤豬肋骨

Thai Chicken in Coconut Soup

泰式椰汁雞湯

Please inform our server if you have any dietary restriction or allergies.


如有任何喜好或食物敏感，請與我們的服務員聯絡。


Show Cooking 即席烹調


Western 西式


Carving Station Roasted Australian Beef with Natural Jus and Mustards

燒澳洲牛肉配燒肉汁及芥末

 Spicy Grilled Salmon

 香辣烤三文魚

 Penne Pasta with Chorizo, Herb Cream Sauce

 香草奶油西班牙辣香腸長通粉

Indian 印度

Indian Chicken Tandoori with Mint Sauce

印度烤雞配薄荷醬

Indian Amritsari Fish

印度香料炸魚

Naan Bread

印度烤餅

Indonesian 印尼

Satay with Peanut Sauce

花生醬沙嗲

Indonesian Rice with Egg, Sambal Sauce

印尼炒飯配蛋及叁巴醬

Thai 泰式

Pad Thai

泰式炒金邊粉

Thai Canals Boat Noodles with Meatballs

泰式船麵配肉丸

Chinese 中式

Wok-Fried Beef with Cashew Nuts


腰果炒牛肉


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Salad Bar 沙律吧

Salad Greens 沙律菜
(Romaine Lettuce, Frisée, Butter Lettuce, Lollo Rosso,
Rocket Leaves, Spinach
羅馬生菜、九芽生菜、黃油生菜、紅邊菜、火箭葉、菠菜)

 Spicy Chicken Cucumber Salad

 香辣雞肉青瓜沙律

 Spicy Papaya Salad

 香辣青木瓜沙律

Indian Corn Chaat with Tandoori Chicken

印度烤雞玉米沙律

Aloo Chana Chaat

印度鷹嘴豆薯仔沙律

Cordyceps Flower, Fresh Black Fungus, Sesame
蟲草花、鮮黑木耳伴芝麻

Thai Shrimps Wrap

泰式蝦卷

Thai Larb Gai Chicken Salad

泰式雞肉沙律

Thai Seafood Rice Noodle Salad

泰式海鮮粉絲沙律

Urap Sayur (Coconut, Beans, Palm Sugar)

印尼蔬菜沙律 (椰子、豆類、椰糖)

Rojak

印尼囉雜沙律

Others 其他

Three Cold Cuts (Smoked Ham / Salami / Mortadella)

煙燻火腿、莎樂美腸、意大利火腿

Smoked Salmon 煙三文魚

Four Types of Cheese 四款芝士

Dressing 調味醬汁

Mango Dressing, Caesar Dressing, Italian Vinegar, Sesame Dressing, Thousand Island Dressing, Balsamic
Vinegar, Extra Virgin Olive Oil

芒果醬、凱撒醬、意大利醋、芝麻醬、千島醬、黑醋、特級初榨橄欖油

Bits and Pieces 小食及配料

Sweet Corn, Red Kidney Beans, Cherry Tomatoes, Bacon Bits, Anchovies, Cocktail Onions, Gherkins, Black Olives,
Green Olives, Sliced Red Onions, Capers, Garlic Croutons, Sundried Tomatoes, Parmesan Cheese, Horseradish
Sauce, Lemon Wedges

粟米粒、紅腰豆、車厘茄、煙肉、銀魚柳、醋漬小洋蔥、小黃瓜、黑橄欖、青橄欖、紫洋蔥片、水瓜榴、香蒜麵包
粒、油漬番茄、巴馬臣芝士、辣根醬、檸檬角

Soups 熱湯

Chinese Soup 中式熱湯

Western Soup 西式熱湯

Häagen-Dazs Ice Cream Stick Bar with Accompaniments 哈根達斯雪糕餐車及配料

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Dessert 甜品

- Orange Brownie Cake 香橙布朗尼
Blueberry Cheesecake 藍莓芝士蛋糕
Yuzu Chocolate Peanut Dome 柚子朱古力花生蛋糕
Summer Fresh Fruit Cake 夏日鮮果蛋糕
Crème Caramel with Strawberry 焦糖布丁配士多啤梨
Mango Panna Cotta with Chocolate Flower 芒果奶凍配朱古力花
Cookies and Cream Triangle 曲奇雲呢噠蛋糕
Rocky Road Chocolate Slice 石板街曲奇
Chocolate and Raspberry Tart 朱古力紅桑子撻
Rich Chocolate Cake 香濃朱古力蛋糕
Seasonal Summer Fruits 夏日鮮果

Inclusive of coffee or tea 奉送咖啡或茶

Prices are subject to a 10% service charge 以上價目另收加一服務費

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