

# Father's Day Brunch

21.06.2020

11:00 - 13:00

13:15 - 15:15



KITCHENI 廚意

SAVVY

## STARTER 頭盤

Please select one  
請選一款

Lobster Bisque  
龍蝦湯

Parsnip Apple Soup  
白甘筍蘋果湯

Smoked Salmon &  
Asparagus Terrine,  
Mixed Leaf Salad, Toast  
煙三文魚肉蘆筍法式肉醬、  
雜菜沙律、多士

Baked Oyster, Yuzu Au Gratin,  
Black Truffle Paste  
柚子白汁焗蠔、黑松露醬

## MAIN 主菜

Please select one  
請選一款

Spaghetti Bolognese, Morel Mushroom  
肉醬羊肚菌意大利麵 HKD238

Pan-Fried Iberico Pork Fillet, Scrambled Egg,  
Avocado, Asparagus, Potato Rösti,  
Portabella Mushroom, Gravy Sauce  
煎黑毛豬柳、炒蛋、牛油果、蘆筍、煎瑞士薯餅、  
烤大啡菇、燒汁 HKD258

Pizza, Crab Meat, Spinach, Avocado, Salmon Roe  
蟹肉、菠菜、牛油果、三文魚籽薄餅 HKD258

Risotto, Sea Prawn, Fresh Sweet Corn,  
Bacon, Tomato  
海蝦、新鮮甜粟米、煙肉、番茄意大利飯 HKD288

Roast French Spring Chicken, Pumpkin Purée,  
Broccolini, Baby Bell Pepper, Rosemary Sauce  
烤法國春雞、南瓜蓉、長柄西蘭花、嫩燈籠椒、迷迭香汁 HKD288

Roast Sirloin Steak, Crispy Broken Potato,  
Portabella Mushroom, Baby Bell Pepper,  
Duck Foie Gras Gravy Sauce  
烤西冷扒、香脆焗薯仔、烤大啡菇、嫩燈籠椒、鴨肝燒汁 HKD338

White Cod Fish & Chips, Tartar Sauce  
脆漿白鱈魚柳、薯條、他他汁 HKD338

## DESSERT 甜點

72% Dark Chocolate Mousse Cake  
72% 黑朱古力慕絲蛋糕

COFFEE or TEA  
咖啡或茶

Prices are subject to 10% service charge 另加一服務費

For reservations please call 預訂及查詢請致電 +852 3953 2213 or  
e-mail 或電郵: [kitchensavvy@hotelstage.com](mailto:kitchensavvy@hotelstage.com)