

BACCHUS

BRUNCH SÉLECTION

HK\$500 PER GUEST

SELECTED CHAMPAGNE & CRÉMANT

FREE POURING FOR 2.5 HOURS

(add \$448 per guest)

OUR SIGNATURE DRY AGED COLD CUT PLATTER TO SHARE

Duck Magret, Wagyu Beef Tongue,
Bellota Chorizo, Morteaux Sausage, Wagyu Pétale

(add \$268)

24-MONTH COMTE GOUGÈRE

EGGS STATION

Scramble, Slow Cooked, Omelette, à la Coque

For Alba Truffle (add \$88/gram)

For Cristal Caviar (add \$48/gram)

SEAFOOD PLATTER STATION

Cancal Oysters N3, Prawns, Clams

SECOND APPETIZER

Caesar Salad

(Select One)

Satay Chicken / Smoked Salmon / Vegetarian

MAIN COURSE

(Select One)

ORGANIC LINGUINI

Scallops, Tigers Prawns, Clams

Or

LAMB & SERPOLET SAUCE

Eggplant Curry, Piquillo Purée

Or

FISH & SAKE SAUCE

Zucchini Tagliatelle

Or

OUR DRY AGED BEEF ROSSINI

(add \$128)

CHEF MICKAEL MESSINA'S RECOMMENDATION

Dry Aged 12 Days Chicken Glazed with Sichuan Pepper

(add \$988)

3 CHEESES

From Antoine Zaruba, served with Quince Jam

(add \$198)

DESSERTS

Dark Chocolate Tart & Hazelnut

Bread Pudding

Lemon Tart & French Meringue

DESSERTS TO SHARE

French Crepes Suzette Flambeed on the Table Side

(add \$38)

ALL PRICES IN HKD AND SUBJECT TO 10% SERVICE CHARGE.

THANK YOU