

Festive Brunch 节日季早午餐

RMB 488 PER PERSON/每位

+ **RMB 128** per person for 2 hours free-flow mulled wine and soft drinks 每位另加人民币128元, 可享热红酒及软饮2小时畅饮

+ RMB 308 per person for 2 hours free-flow champagne, house wine and soft drinks 每位另加人民币308元, 可享香槟、店葡萄酒及软饮 2小时畅饮



Bayonne Ham Plate 巴约纳火腿

French Cured Ham Plate to Share 法式腌火腿分享餐 Cherry Tomato Mozzarella Salad 樱桃番茄水牛芝士沙拉

Fgg Selections 鸡蛋三选一

Egg Benedict 班尼迪蛋

English Muffin, Ham, Spinach 英式马芬,火腿,菠菜

Healthy Poached Eggs 健康水波蛋

Avocado, Whole Wheat Bread, Feta Cheese 牛油果,全麦面包,菲达芝士

Omelette 煎蛋卷

Cherry Tomato, Hash Brown, Sausage 櫻桃小番茄,土豆饼,香肠

Middle Course 副菜

Duck Confit 油封鸭腿

Duck Leg Confit in its own Fat 鸭油煨法式鸭腿

Escalivada 烤蔬菜沙拉

Grilled and Confit Mix of Vegetables 扒混合时蔬

Asparagus Béarnaise 芦笋边尼仕汁

Butter Poached Asparagus topped with Classic Béarnaise 黄油浸芦笋淋边尼仕汁

Mushroom Soup 奶油蘑菇汤

Rich and Velvety Mushroom Soup 口感浓郁绵密的蘑菇汤







Main Course 主菜

Stuffed Turkey 火鸡

Full turkey carved and served tableside, side of roasted potatoes along with its stuffing and gravy 切全火鸡现场演示,提供桌边服务,配烤土豆

Dessert 甜品

French Toast 法式吐司

Custard-soaked and caramelised thick Brioche bread 蛋奶浸渍焦糖布里欧修面包

Waffles 华夫饼

Waffle topped with maple syrup and vanilla ice cream 华夫饼淋枫糖浆和香草冰淇淋

Christmas Log 树轮蛋糕

Classic yule log typically served this time of year 传统经典树轮蛋糕



If you have any allergies or dietary restrictions, please speak to a member of our team about your requirements before ordering, Prices are in RMB and subject to 16.6% surcharge.

敬请于是申号告知我们思的过敏源或饮食景态。所有价格以人民币结算,需另加收16.6%服务费。

