



4-COURSE WEEKEND BRUNCH

Daily Soup

是日餐湯

—

Lawry's Special Brunch Salad

特式早午餐沙律

—

Roasted Prime Rib of Beef au jus - Hong Kong Cut

\$498

MASHED POTATOES AND YORKSHIRE PUDDING

特級燒牛肉 - 香港薄切 配薯蓉及英式烘薄酥餅

UPGRADE TO CALIFORNIA CUT 升級至加州薄切 +\$100

CREAMED CORN / CREAMED SPINACH 忌廉粟米 / 忌廉菠菜 +\$60

OR

Boston Lobster Egg Benedict

\$498

SLOW-COOKED LOBSTER TAIL. SALMON ROES. ROCKET.

ENGLISH MUFFIN. HOLLANDAISE SAUCE

波士頓龍蝦班尼迪蛋

OR

Pan-fried Grouper

\$438

MASHED POTATOES AND LOBSTER SAUCE

香煎石斑魚

OR

Fresh Crabmeat Linguine

\$408

FRENCH BEAN. MUSHROOM. WHITE WINE CREAM

鮮蟹肉意大利麵

—

Warm Chocolate Fantasy Cake

RICH AND DELICIOUS, SERVED WITH VANILLA ICE CREAM

暖朱古力蛋糕

OR

Tiramisu

意式芝士蛋糕

—

Coffee or Tea

咖啡或茶