Jocial Brunch

Sat & Sun Only | 12:00PM - 3:00PM

SMALL PLATES

Parfait - Granola, Greek Yoghurt, Seasonal Fruit Compôte

Cocktail - Crab, Fennel, Green Apple

Ceviche - Yellowtail, Jalapeño, Yuzu

Plate - Parma Ham, Chorizo, Manchego, Pickles

Tartine - Puglia Burrata, White Anchovy, Tomato, Basil

Wedge - Butter Lettuce, Asparagus, Crouton, Lemon Parmesan Dressing

MAIN COURSE

Slow Roast Beef Tenderloin (+\$128)

Bone Marrow Butter, Spinach, English Chips Add Pan Fried Foie Gras (+\$88)

OR

Pan Seared Sea Bream

Asparagus, Hazelnuts, Curried Mussels, Seaweed Butter

OR

Roast Vellow Chicken

Creamed Potato, Mushrooms, Lardons & Café Au Lait Sauce

INTERMEDIATE COURSE

Jerusalem Artichoke Soup

Summer Truffle

OR

Lemon Ricotta Pancake

Thick Cut Bacon, Maple Syrup

Organic Egg Benedict

Classic Ham OR Salmon Royale OR Lobster & Avocado (+\$98)

DESSERT

Peach Melba

Fresh Raspberries, Meringue, Vanilla Ice Cream, Raspberry Coulis

72% Dark Chocolate Mousse

Crème Chantilly

OR

24 Months Comté Cheese

Candied Walnuts, Seasonal Chutney, Cracker

HK\$568 Per Person

Add HK\$168 for Free-Flowing Wines & Soft Drinks

Add HK\$288 for Free-Flowing G.H. Mumm Champagne, Wines & Soft Drinks

Mira Plus Members Enjoy 25% Discount.

Offer can be combined with Mira Plus cash vouchers for tables of 2 guests and above

Please inform your server of any allergies or dietary requirements in advance.

All prices are subject to 10% service charge.