

17 AUG | SUNDAY | 12PM - 3PM =



Enjoy free-flowing competition grade sake, cocktails, mocktails, sparkling wine, and soft drinks with seasonal brunch specials in 3 hours!

PER PERSON

5-COURSE MENU WITH 3 ALL-YOU-CAN-EAT MAINS & FREE-FLOWING BEVERAGES









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ARTISAN HAM & SALAMI

24 Months Iberico Ham, Iberico Chorizo, Guindilla Basque Pickled Pepper

SEASONAL SEAFOOD

Rock Oyster, Pickled Radish, Prawn Cocktail, Seaweed Condiment, Sake Abalone, Whelk With Tomato Jelly, Scallop Crudo (Add Kaviari Caviar 30g +\$688)

KIN FARMS ORGANIC EGG

Crab & Caviar, Scrambled Egg

UNLIMITED MAINS FROM THE KITCHEN

ANGUS
BEEF SIRLOIN
Black Truffle Mash

or

BBQ BLACK GARLIC QUAIL Miso Apple Purée MISO GLAZED SALMON

Roasted Shiitake Mushroom

RASPBERRY MOUSSE

Crispy Meringue, Coconut Dacquoise

HK\$788 with

Free Flow Of Competition Grade Sake, Cocktails, Mocktails, House Red & White Wine, Sparkling Wine & Soft Drinks

or