

Roast & Toast Whisk Boozy Brunch

12:00-15:00

Appetisers

Selection of Home Baked Bread, Whisk Butter (D)

Slow Roast Tomato and Puglia Burrata (V)

Jasmine Tea Smoked Duck, Grilled Pineapple

Marinated Greek Feta Cheese,

Bell Pepper, Lemon (V)

Italian Mixed Olives and White Anchovy (S)

Chilled & Hot Seafood (S)(D)

Hot

Cajun Style King Crab Cake,

Garlic Prawn & Squid skewer,

Baked Hokkaido Scallop with Kombu Butter

Cold

Ponzu Yellowtail,

Citrus Marinated Spanish Octopus,

Smoked Salmon Tartare with Avruga

Soup

Boston Lobster Bisque

Lobster Meat, Tarragon Cream (S)(D)(A)

Desserts to Share

English Sherry Trifle with

Summer Strawberries (D)(A)(N)

&

Araguani 72% Chocolate Profiterole (D)

Vanilla Bean Ice Cream, Crème Chantilly

Warm Madeleines (D)

Unlimited Carving Station

Served with Duck Fat Roast Potatoes,

Honey Glazed Carrots and

Baked Cauliflower with Comte Cheese,

Green Salad with Shallots and Herbs

Roasted Australian OP Rib of Beef

Yorkshire Pudding, Forest Mushroom Gravy (D)

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Roasted Yellow Chicken

with Lemon, Garlic and Thyme

Grain Mustard Cream Sauce (D)

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Roasted Dukkha Spiced Lamb Rack

Ruby Port and Orange Jus (A)(N)

**

Norwegian Salmon Baked in Parchment with White Wine, Herbs and Fennel

Saffron Cream (D)(S)(A)

HK\$588

with free flowing Cocktails,

Mocktails.

Add HK\$200 with free flowing House Red &

House White Wine,

Sparkling Wine & Soft Drinks

(D) Dairy (S) Seafood (N) Nuts (V) Vegetarian

Mira Plus Members enjoy 15% discount.

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

All prices are subject to 10% service charge.

