



"Ultimate Night Brunch"

Secret Garden

Begin with your choice of salad option

- CAPRESE BUFFALO MOZZARELLA & TOMATO SALAD WITH HOMEMADE PESTO SAUCE
- SMOKED ATLANTIC SALMON WITH WHITE ASPARAGUS & CUCUMBER YOGURT
- MIXED GARDEN SALAD WITH YOUR CHOICE OF DRESSING
(BALSAMIC OLIVE OIL/HONEY LEMON/CUCUMBER YOGURT) (V)

From the Sea

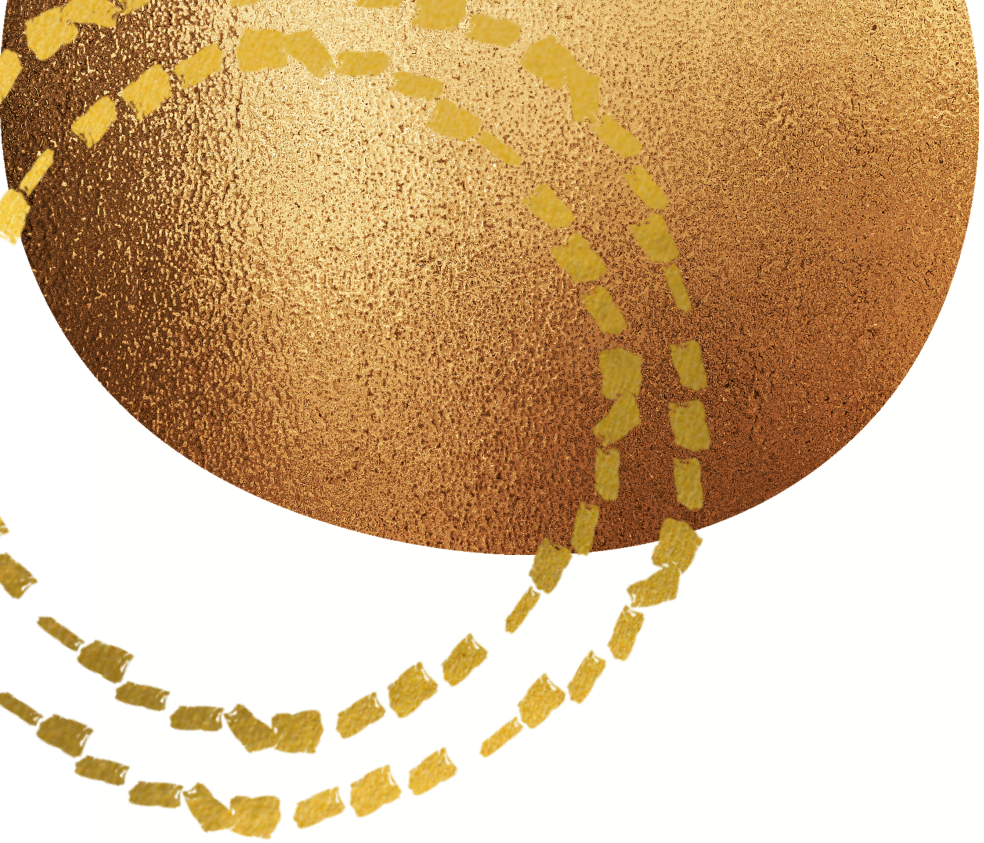
Enhance your experience

- SEASONAL SEAFOOD PLATTER (BOSTON LOBSTERS, WHITE PEARL OYSTERS, SNOW CRAB LEGS, KING PRAWNS & BLUE MUSSELS) - AT A SUPPLEMENT OF \$398

On the ground & below the Sea

A selection of starters

- CALIFORNIA MAKI WITH CRAB MEAT, FLYING FISH ROE & AVOCADO
- GO GO VEGGIE MAKI WITH CUCUMBER, PICKLED DAIKON, CARROT & AVOCADO (V)
- GRILLED SPICY QUAIL LEGS WITH CRUSHED POTATOES & BABY ASPARAGUS
- GAMBAS AL AJILLO WITH GARLIC BREAD



A Selection of Main Courses

Choose your pick below

- MAINE LOBSTER MAC & CHEESE
- CLASSIC FISH & CHIPS WITH HOMEMADE TARTARE SAUCE
- OZONE SIGNATURE WAGYU BEEF BURGER WITH TRUFFLE FRIES
- FETTUCCHINE WITH SUN-DRIED TOMATO SAUCE, MOZZARELLA & GARDEN BASIL (V)
 - BBQ IBERICO PORK WITH SWEET POTATO FRIES
- ROASTED M5 WAGYU RIB-EYE STEAK IN SAIKORO STYLE WITH FRIED GARLIC, ENOKI MUSHROOMS, CHARGRILLED BROCCOLI & PONZU SAUCE (AT A SUPPLEMENT OF HK\$ 108)

Sweet Sensations

Ozone's favorite desserts selection

- UPSIDE-DOWN CHEESECAKE WITH PINEAPPLE & YUZU SORBET
 - OZONE SIGNATURE ARTISAN CHEESE PLATTER
- MOLTEN CHOCOLATE LAVA CAKE WITH MADAGASCAR VANILLA ICE CREAM & MIXED BERRIES
- MILK TEA PANNA COTTA WITH EARL GREY JELLY

\$588