

Harbour "Chill" Holiday Brunch

11:00 am - 3:30 pm
Sundays and Public Holidays



Pulled Pork Sandwich



Steak and Eggs

Avocado Toast \$80
with poached egg

Slow-Cooked Eggs with Potato Foam \$80
choice of pepperoni or garlic prawns

Eggs Benedict \$98
with smoked salmon or ham, sautéed spinach and hollandaise sauce

Classic French Omelette / Egg White Omelette \$98
choose any 4: bacon / smoked ham / smoked salmon / pepperoni / asparagus / roasted portobello / caramelized onion / confit tomatoes / spinach / Gorgonzola / goat cheese / Parmesan shavings

Slow-Roasted Beef Prime Rib



Boston Lobster Roll

Grilled Salmon \$188
Norwegian salmon fillet with hollandaise sauce and green salad

Crispy Fish and Chips \$188
beer-battered cod, mushy peas and tartar sauce

Gourmet Burger \$198
Australian ground beef (200g) with mayonnaise, lettuce, fried egg, bacon, sautéed mushrooms, cheddar and tomato in a sesame bun with homemade barbecue sauce and French fries

Boston Lobster Thermidor \$208
served with mashed potatoes and seasonal vegetables

Freshly brewed coffee or fine tea at \$25 per person | Unlimited sparkling & still mineral water at \$30 per person

Our food dishes and pastries are available in gluten-free and dairy-free options. Please check with your server and do let us know if you have an allergy or any other dietary needs.

*All prices are in Hong Kong dollars and are subject to a 10% service charge | Photos are for reference only



Avocado Toast



Caramelised Banana waffle

Duck Meat Waffle \$128
with maple syrup and sunny-side-up egg

Caramelised Banana Waffle \$80

Special Drinks

Fresh Juice \$55
orange / watermelon / honeydew melon

Peach Delight \$58
peach puree and fresh orange juice

Cucumber & Celery Tonic \$58
cucumber, celery juice and tonic water

Classic Smoothies \$58
banana / pineapple / strawberry / watermelon

Fruity Soda \$58
peach / lychee / fresh lime

Milkshake \$58
caramel / vanilla / chocolate / strawberry

Fruity Iced Tea \$58
apple / lime / mango / peach / orange

Enhance Your Brunch

Treat yourself to indulgent add-on options with any à la carte order.

Seafood Platter \$100/person
snow crab legs, shrimps, New Zealand mussels and jade whelks

All-You-Can-Eat Cheese and Desserts \$90/person
6 kinds of cheese and 12 types of desserts, including French pastries, puddings and cheesecake



Seafood Platter (portion for two)



Cheese and Desserts



Fish and Chips



Boston Lobster Thermidor

海畔悠享假日早午餐

上午11時至下午3時30分
星期日及公眾假期



美式手撕豬肉三文治



西冷牛扒拼雙蛋

牛油果多士 \$80
伴水波蛋

慢煮蛋 \$80
伴辣肉腸或蒜香蝦

班尼迪蛋 \$98
伴煙燻火腿或煙燻三文魚及炒菠菜
配荷蘭醬

經典法式奄列 / 蛋白奄列 \$98
自選四款配料: 煙肉 / 煙火腿 / 煙三文魚 / 辣肉腸 / 蘆筍 / 烤大啡菇 / 焦糖洋蔥 / 油封番茄 / 菠菜 / 藍芝士 / 羊奶芝士 / 巴馬臣芝士



牛油果多士



鴨肉窩夫 \$128
配楓糖漿及太陽蛋

焦糖香蕉窩夫 \$80

焦糖香蕉窩夫

美式手撕豬肉三文治 \$128

西冷牛扒拼雙蛋 \$198
配洋蔥肉汁

慢煮燒牛肉 \$198
配時令蔬菜及肉汁

蜜糖烤火腿 \$198
配時令蔬菜及肉汁

波士頓龍蝦包 \$208

慢煮燒牛肉



波士頓龍蝦包

扒挪威三文魚柳 \$188
伴田園沙律配荷蘭醬

炸魚薯條 \$188
伴英式青豆泥配他他醬

澳洲牛肉漢堡 \$198
蛋黃醬、生菜、煎蛋、煙肉、炒蘑菇、車打芝士、番茄、自製燒烤醬及薯條

芝士焗波士頓龍蝦 \$208
伴薯蓉及時令蔬菜

新鮮沖泡咖啡或優質茗茶 每位\$25 | 有氣及無氣礦泉水無限供應 每位\$30

特飲

鮮果汁 \$55
橙汁 / 西瓜汁 / 蜜瓜汁

蜜桃橙樂 \$58
蜜桃蓉及鮮橙汁

青爽冰雪 \$58
青瓜、西芹汁及湯力水

經典沙冰 \$58
香蕉 / 菠蘿 / 草莓 / 西瓜

果味梳打 \$58
蜜桃 / 荔枝 / 青檸

奶昔 \$58
焦糖 / 雲呢拿 / 朱古力 / 草莓

果味冰茶 \$58
蘋果 / 青檸 / 芒果 / 蜜桃 / 橙

升級您的早午餐體驗

凡惠顧任何單點菜式，即可享用以下加購選項

海鮮拼盤 \$100/每位
雪花蟹腳、海蝦、紐西蘭青口及翡翠螺

無限量芝士及甜品 \$90/每位
6款芝士及12款甜點，包括法式糕點、布丁和芝士蛋糕



海鮮拼盤 (二人份量)



芝士及甜品



炸魚薯條



芝士焗波士頓龍蝦

我們的菜單可提供無麩質或無乳製品之選擇。若閣下對某種食物有過敏反應或任何其他飲食需求，請於點菜時通知服務員，以便作出妥善安排。

*所有價格均以港幣計算，並須另加一服務費 | 圖片只供參考