


FINDS

Finland • Iceland • Norway • Denmark • Sweden

SMÖRGÅSBORD MIDSUMMER BRUNCH MENU

瑞典式仲夏早午餐

 **NORDIC BUCKWHEAT & RYE BREAD** 北歐蕎麥及裸麥麵包

 **ROASTED CAULIFLOWER SOUP** 香烤椰菜花湯

 **SIGNATURE PLATTER** 招牌拼盤

DILL GRAVAD LAX – CURED SALMON | HOUSE SMOKED SHRIMP | CLOUDY BAY CLAMS
MARINATED BALTIC HERRING | FINGERLING POTATOES | SWEDISH PRÄST CHEESE | PICKLES
WATERMELON SALAD | SWEET POTATO FRIES

刁草漬三文魚 | 自家製煙燻蝦 | 有機甜蝦

波羅的海希靈魚 | 手指薯仔 | 瑞典半軟硬芝士 | 醃酸菜

西瓜沙律 | 甜薯條


MAIN COURSES 主菜

HOKKAIDO SCALLOP SPAGHETTI 北海道帶子意粉

Black Truffle Cream Sauce

黑松露忌廉醬

Or 或

 **HOMEMADE FINNISH MEATBALLS** 自家製芬蘭肉丸

Beef & Pork Meatballs, Mashed Potatoes, Crushed Wild Lingonberries & Cognac Gravy

牛肉及豬肉丸、薯蓉、越橘莓茸及干邑汁

Or 或

 **FINDS SIGNATURE PIZZA** 招牌薄餅

Finnish 'Savustushake Wood' Smoked Norwegian Salmon, Pineapple, Beetroot,
Mozzarella Cheese & Tomato Sauce

芬蘭煙燻木片'Savustushake Wood'煙燻挪威三文魚、菠蘿、甜菜根、水牛芝士及番茄醬

Or 或

ROASTED CRISPY PORK BELLY 香烤脆皮豬腩肉

Golden Mashed Potatoes, Marinated Red Cabbage, Seasonal Vegetables & Gravy

黃金薯蓉、醃紅椰菜、時令蔬菜及肉汁

(A supplement of HK\$48 需另加HK\$48)

Or 或

 **HOUSE-SMOKED SALMON FILLET** 自家煙燻挪威三文魚柳

Creamy Morel Mushrooms, Fingerling Potatoes & Dill Sauce

配忌廉羊肚菌、手指薯仔及刁草汁

(A supplement of HK\$168 需另加HK\$168)

DESSERT 甜品

CHIA SEED WITH RED FRUIT COMPOTE 奇亞籽伴紅莓蜜餞



Poached Baby Pear & Mixed Berries 糖漬洋梨及新鮮雜莓

DRINKS 飲品

COFFEE OR TEA 咖啡或茶

HK\$398 | PER PERSON 每位

+HK\$180 for 2 hours free flow of selected wine and beer
另加港幣\$180可享2小時無限暢飲精選葡萄酒及啤酒

 **Signature 招牌菜** /  **Vegetarian 素菜**

Subject to 10% Service Charge 另收取加一服務費

Saturday, Sunday & Public Holidays 12pm to 2:30pm 星期六、日及公眾假期下午12時至2時30分供應