

FINDS

Finland • Iceland • Norway • Denmark • Sweden

Fresh Lobster · Nordic Seafood Brunch

鮮活龍蝦 · 北歐海鮮美饌早午餐

SOUP 湯

ROASTED PUMPKIN WITH ICELANDIC PRAWNS SOUP 香烤南瓜伴冰島蝦濃湯

Smoked Paprika & Extra Virgin Olive Oil
煙燻甜紅椒粉及特級初榨橄欖油

STARTER 前菜



NORDIC SEAFOOD PLATTER 北歐海鮮拼盤 (For Two 兩位用)

ATLANTIC LOBSTER (WHOLE) | HOUSE-SMOKED SHRIMPS | ORGANIC CLAMS | BLUE MUSSELS | JADE WHELKS
大西洋龍蝦 (全隻) | 自家煙燻蝦 | 有機甜蜆 | 藍青口 | 翡翠螺

MAIN COURSE 主菜

PENNE ARRABBIATA 香辣番茄醬長通粉

Parmesan Cheese & Homemade Tomato Sauce
巴馬臣芝士及自家製番茄醬

Or 或

PAN-FRIED GAROUPA FILLET 輕煎深海斑魚柳

Cauliflower Puree, Grilled Asparagus, Baby Spinach & Trout Roe Dill Cream Sauce
椰菜蓉、烤蘆筍、菠菜苗及鱒魚子刁草忌廉醬

Or 或

GRILLED NATURAL PORK RACK 香烤純天然豬鞍

Golden Mashed Potatoes, Marinated Red Cabbage, Baby Carrot & Cognac Gravy
黃金薯蓉、醃紅椰菜、甘筍苗及干邑汁

Or 或



ROASTED U.S. PRIME RIBEYE STEAK 烤美國優質肉眼扒

Golden Mashed Potatoe, Seasonal Vegetables & Red Wine Sauce
黃金薯蓉、時令蔬菜及紅酒汁
(a supplement of HK\$98 另加港幣\$98)

DESSERT 甜品

CLASSIC SCANDINAVIAN THIN APPLE TART 經典北歐薄脆蘋果撻

Fresh Berries & Vanilla Ice Cream
新鮮雜莓及雲呢拿雪糕

HK\$588 | PER PERSON 每位

+HK\$ 200 For 2 hours free flow of selected wine, Prosecco and beer
另加港幣\$200可享2小時無限暢飲精選葡萄酒、氣泡酒及啤酒

Or 或

+HK\$ 408 For 2 hours free flow of selected wine, champagne and beer
另加港幣\$408可享2小時無限暢飲精選葡萄酒、香檳及啤酒



Signature 招牌菜

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



The Luxe Manor



theluxemanorhk



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