

# NORDIC SUMMER BRUNCH

北歐夏日自選早午餐

# FINOS

Finland ■ Iceland ■ Norway ■ Denmark ■ Sweden

HK\$388 / 4 choices 四道菜 | HK\$408 / 5 choices 五道菜 | HK\$438 / 6 choices 六道菜

**BLUE OCEAN (MOCKTAIL) | 藍冰海洋 (無酒精調飲) +HK\$68 | Glass杯**

Lychees, Lychee Water, Blue Curaçao Syrup, Soda Water 荔枝、荔枝水、藍橙糖漿、蘇打水

**2 HOURS FREE FLOW 2小時無限暢飲**

+HK\$98 Gourmet coffee, tea & soft drinks 精品咖啡、茗茶及汽水

+HK\$158 1664 Brut

+HK\$200 Selected wine & Prosecco 精選葡萄酒及氣泡酒

## UNLIMITED

無限添加

## SOURDOUGH & APRICOT OATMEAL BREAD

酸種麵包及杏脯肉燕麥麵包

## FINN FRIES

香脆薯條

+HK\$48

Black Truffle & Parmesan Fries

黑松露巴馬臣芝士薯條

## SOUP

湯

## FINNISH SALMON SOUP

芬蘭三文魚湯

Salmon Fillet, Fingerling Potatoes, Dill & Cream

三文魚柳、手指薯仔、刁草及忌廉

Please select 4 to 6 choices from starters, seafood & meat, or desserts

請於前菜、海鮮及肉類或甜品選擇四至六道菜

## STARTERS

前菜

## TRADITIONAL NORDIC DUO 北歐醃漬二部曲

Gravad Lax Salmon & Three Kinds of Marinated Baltic Herring

醃漬三文魚及波羅的海希靈魚三重奏

## SMOKED NORWEGIAN SALMON MOUSSE 挪威煙三文魚慕絲

Rye Bread Crisps 黑麥麵包脆片

## CHEF'S SUMMER VEGETABLE SALAD 主廚特選夏日蔬菜沙律

Avocado, French Beans, Cherry Tomatoes, Cucumber, Mixed Greens & Dijon Vinaigrette

牛油果、法邊豆、車厘茄、青瓜及雜菜沙律配芥末油醋汁

## GRILLED ASPARAGUS & ZUCCHINI 香烤蘆筍及意大利青瓜

## NORDIC POTATO SALAD WITH BACON 北歐煙肉薯仔沙律

Fingerling Potatoes, Capers, Mayonnaise with Parsley 手指薯仔及水瓜柳配番茜沙律汁

## SUMMER HEIRLOOM TOMATO SALAD 夏季復古番茄沙律

French Beans, Cherry Tomatoes, Avocado Crème, Pesto Sauce 法邊豆、車厘茄及牛油果忌廉配青醬

## BLACK TRUFFLE SCRAMBLED EGGS 黑松露炒蛋

## POACHED EGGS WITH SMOKED TROUT ROE 水波蛋配煙鱒魚子

## ROASTED HOKKAIDO SCALLOP 香烤北海道帶子

Pistachio Crust 開心果碎

+HK\$48

**SEAFOOD & MEAT**  
海鮮及肉類

**BLUE MUSSELS WITH FRESH FENNEL & CREAM SAUCE** (6 pcs)  
北歐茴香忌廉汁燴藍青口 (6隻)

**POACHED SILVER COD FILLET** 水煮銀雪魚柳

Pickled Cucumber, Smoked Trout Roe & Beurre Blanc 醃漬青瓜、煙鱒魚子及白奶油汁

**SLOW-COOKED NATURAL CHICKEN BREAST** 慢煮天然雞胸

Smoked Tomato & Bell Pepper Sauce 煙燻蕃茄甜椒汁

**HOMEMADE FINNISH MEATBALLS** (4 pcs)

自家製芬蘭肉丸 (4隻)

Beef & Pork Meatballs, Mashed Potatoes, Crushed Wild Lingonberries & Cognac Gravy  
牛肉及豬肉丸、薯蓉、越橘莓蓉及干邑肉汁

**GRILLED IBERICO PORK TENDERLOIN** 香烤伊比利亞豬柳

Creamy Grainy Mustard Sauce 芥末籽忌廉汁

**12 HOUR SOUS VIDE BEEF CHEEK** 慢煮12小時牛面頰肉

Rosemary Red Wine Sauce 露絲瑪莉紅酒汁

+HK\$68

**HOUSE-SMOKED NORWEGIAN SALMON FILLET**

自家煙燻挪威三文魚柳

Morel Mushroom Sauce 羊肚菌汁

+HK\$128

**GRILLED US PRIME RIBEYE STEAK** (160g)

香烤美國頂級肉眼扒 (160克)

Green Peppercorn Sauce 青胡椒汁

+HK\$148

**GRILLED ATLANTIC LOBSTER** (Half)

香烤大西洋龍蝦 (半隻)

Gratinated with Gruyère Cheese 焗瑞士半軟硬芝士

+HK\$148

**DESSERTS**  
甜品

**DANISH RICE PUDDING** 丹麥米布甸

Cherry Sauce & Toasted Almond Flakes 車厘子汁及烤杏仁碎

**SCANDINAVIAN WHITE CHOCOLATE & MERINGUE CAKE**

北歐白朱古力蛋白脆餅蛋糕

Fresh Strawberries in Syrup 糖漬士多啤梨

**FINNISH PANCAKES** 芬蘭班戟

Queen's Berry Jam & Whipped Cream 雜莓果醬及鮮忌廉

**MÖVENPICK ICE-CREAM** (2 scoops)

MÖVENPICK 雪糕 (2球)

Caramel | Blueberry Cheesecake

焦糖 | 藍莓芝士蛋糕

**ASSORTED NORDIC CHEESE WITH ACACIA HONEY & TRUFFLE**

北歐芝士拼盤配金合歡樹蜜糖及松露

Norwegian Brunost™ Caramel Cheese, Danish Havarti, Smoked Cheddar & Camembert

挪威 Brunost™ 焦糖芝士、丹麥哈蒂芝士、煙燻車打芝士及金文畢芝士