



NORDIC
FESTIVE
BRUNCH

北歐節慶半自助早午餐

FINOS

Finland ■ Iceland ■ Norway ■ Denmark ■ Sweden

SOURDOUGH & APRICOT OATMEAL BREAD

酸種麵包及杏脯肉燕麥麵包

Salted Butter & Dill Cream Cheese Spread 有鹽牛油及刁草忌廉芝士醬

CREAMY CRAYFISH SOUP 小龍蝦忌廉湯

Fresh Chervil 新鮮法國番茜

ARCTIC SHRIMPS & EGG SALAD

北極海蝦及雞蛋沙律

Dill Mayonnaise 刁草蛋黃醬

DUCK LIVER & CHANTERELLE TERRINE

法式鴨肝雞油菌凍批

Cranberry Sauce 蔓越莓汁

COLD-SMOKED TROUT

冷燻鱒魚

Capers Sauce 酸豆汁

BOILED EGG WITH TROUT CAVIAR

水煮蛋配鱒魚子醬

Yolk Mousse & Chives 蛋黃慕絲及香蔥

HOT-SMOKED SALMON SALAD

熱燻三文魚沙律

Fingerling Potatoes, Cucumbers, Fennel, Radish & Sour Cream Dressing

手指薯仔、青瓜、茴香、蘿蔔及酸忌廉醬

BEETROOT & APPLE SALAD

甜菜頭蘋果沙律

Fresh Parsley 新鮮番茜

NORDIC POTATO SALAD

北歐薯仔沙律

Fingerling Potatoes, Gherkins, Capers, Mayonnaise & Parsley

手指薯仔、小黃瓜、酸豆、蛋黃醬及番茜

BALTIC HERRINGS TASTER

波羅的海希靈魚三重奏

Fingerling Potatoes with Dill 手指薯仔配刁草

SIGNATURE BEETROOT GRAVAD LAX

招牌甜菜頭漬三文魚

Mustard & Dill Sauce 芥末及刁草汁

HOMEMADE PICKLED CUCUMBERS

自家醃酸青瓜

Fennel & Radish 茴香及蘿蔔

NORDIC PANCAKE PARTY 北歐班戟派對

Unlimited Finnish Pancakes À La Minute 任食現場即製芬蘭班戟

Toppings: An array of sauce selection of Homemade Nordic Berry Jams, Chocolate, Caramel, Fresh Vanilla & Strawberry Jam, Fresh Berries, Various Sprinkles & Whipped Cream

配料: 自家製北歐雜莓果醬、朱古力、焦糖、雲呢拿及士多啤梨醬等
配新鮮雜莓、精選雜錦糖果及鮮忌廉

MÖVENPICK ICE-CREAM | MÖVENPICK 雪糕

Madagascar Bourbon Vanilla | Blueberry Cheesecake 馬達加斯加波旁雲呢拿 | 藍莓芝士蛋糕

SPECIAL CHEESE PLATTER & ACACIA HONEY WITH BLACK TRUFFLE

特色芝士拼盤及黑松露金合歡蜂蜜

Norwegian Brunost, Danish Havarti, Smoked Cheddar & Camembert

挪威魚糖芝士、丹麥哈瓦蒂芝士、煙燻車打芝士及金文拔芝士

+HK\$48

MAIN COURSE 主菜

Choose one 選擇一款

PAN-FRIED ARCTIC PRAWN CAKES

香煎北極蝦餅

Nordic Remoulade Sauce 北歐雷莫拉醬

TARRAGON-POACHED COD FISH FILLET

龍蒿水煮鱈魚

Tarragon Hollandaise 龍蒿荷蘭醬

GRATINATED SMOKED HAM

烤焗煙燻火腿

Sweet & Strong Swedish Mustard 瑞典芥末

SLOW BRAISED WAGYU BEEF CHEEK

慢燉和牛臉頰肉

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

Morel Mushroom Sauce 羊肚菌汁

+HK\$88

GRILLED US PRIME RIB EYE STEAK

香烤美國頂級肉眼扒

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

All mains are served with below side dishes 主菜均配以下配菜

Roasted Fingerling Potatoes 香烤手指薯仔 or 或 Mashed Yukon Gold Potatoes 黃金薯蓉

Braised Red Cabbage & Sautéed Baby Spinach 燉紅椰菜及輕炒嫩菠菜

✧ ✧ DRINKS 飲品 ✧ ✧

FINNISH NORDQVIST TEA 芬蘭 NORDQVIST 特色茶

Organic Black Tea 有機紅茶

Organic Green Tea 有機綠茶

Organic Green Tea, Ginger & Citrus 有機檸檬生薑柑橘綠茶

Organic Rooibos & Bilberry (caffeine-free) 有機野生藍莓博士茶 (不含咖啡因)

WÄINÖ Cloudberry Herbal Tea | WÄINÖ 雲莓草本茶

or 或

2 HOURS FREE FLOW 2小時無限暢飲

1664 Brut Beer +HK\$158

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

Selected Champagne, Wine & Prosecco 精選香檳、葡萄酒及氣泡酒 +HK\$328

or 或

SPECIAL COCKTAIL 特色雞尾酒 | +HK\$98 glass 杯

Aurora

Vodka, Pineapple Juice, Sprite, Blue Curaçao & Butterfly Pea Tea

伏特加、菠蘿汁、雪碧、藍橙酒及蝶豆花茶

Snowy

Gin, Lime Juice, Syrup & Cucumber

乾酒、青檸汁、糖漿及青瓜

HK\$ 658 per person 每位

Available from 25-26, 28-29, 31 December 2024 & 1 January 2025, 12pm - 2:30pm
於 2024 年 12 月 25、26、28、29、31 日及 2025 年 1 月 1 日下午 12 時至 2 時 30 分供應

Subject to a 10% service charge 另收取加一服務費