

## SMÖRGÅSBORD BRUNCH MENU 瑞典式早午餐

## Cream of Broccoli Soup

西蘭花忌廉湯

Smoked Beef Pastrami | Dill Gravad Lax – Cured Salmon | Hot-Smoked Mackerel Fillet |  
Sliced Avocado | Sliced Tomatoes | Dill-Marinated Cucumbers

煙燻牛肉 | 刁草漬三文魚 | 煙燻鱈魚柳 | 牛油果片 | 番茄片 | 刁草漬青瓜

Pickled Beetroot & Red Apple Salad | House-Smoked Shrimps |  
Fingerling Potatoes | Marinated Baltic Herring

甜菜根蘋果沙律 | 自家煙燻蝦 | 手指薯仔 | 醃漬希靈魚

## MAIN COURSES 主菜



## HOME-MADE MEATBALLS 自家製肉丸 (5 pieces 粒)

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

牛肉及豬肉丸、薯蓉、越橘莓蓉及干邑汁

or 或



## HOUSE-SMOKED SALMON FILLET 自家煙燻挪威三文魚柳 (160g 克)

Creamed Morel Mushrooms, Fingerling Potatoes &amp; Dill Sauce

配忌廉羊肚菌、手指薯仔及刁草汁

or 或

## GRILLED NATURAL US HANGER STEAK 香燒美國純天然封門牛柳 (160g 克)

Smoked Celeriac Puree, Prime Vegetables, Fried Truffle Potatoes, Red Wine Sauce &amp; 'Grains of Paradise Butter'

配煙燻芹菜蓉、時令蔬菜、炸松露薯仔、紅酒汁及天堂籽牛油

or 或



## BEETROOT RISOTTO WITH HAZELNUTS 榛子紅甜菜頭意大利燴飯

Spring Vegetables &amp; Danish Feta Cheese

配春色蔬菜及丹麥芝士

## DESSERT 甜品

## DESSERT OF THE DAY

是日精選甜品

## COFFEE OR TEA 咖啡或茶

HK\$348 per person (minimum of 2 guests)

每位港幣 348 元 (最少 2 位起)

+HK\$150 for 2 hours free flow of selected wine and beer  
另加港幣 150 元可享 2 小時無限添飲精選葡萄酒及啤酒

Available on Saturday, Sunday and Public Holidays from, 12pm to 2:30 pm



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