

Smörgåsbord Brunch Menu 瑞典式早午餐

Porcini Mushroom Soup 牛肝菌蘑菇湯

Smoked Beef Pastrami | Gravad Lax – Cured Salmon | Hot-Smoked Mackerel Fillet |
Pork & Mushroom Pate | Swedish 'Allerum Prästost' Cheese | Dill-Marinated Cucumbers
煙鯖魚柳 | 甜菜根漬三文魚 | 煙燻牛肉 | 磨菇豬肉批 | 瑞典牛奶芝士 | 刁草漬青瓜

Pickled Beetroot & Red Apple Salad | House-Smoked Shrimps | Fingerling Potatoes
Arctic Shrimps Skagen-style | Trout Roe with Sour Cream & Chives | Marinated Baltic Herring
甜菜根蘋果沙律 | 自家煙燻蝦 | 手指薯仔 | 北冰洋蝦 | 鱒魚籽配酸忌廉及細葱 | 醃漬希靈魚

MAIN COURSES 主菜



HOME-MADE MEATBALLS 自家製肉丸

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



HOUSE-SMOKED SALMON FILLET 自家煙燻挪威三文魚柳

Creamed Morel Mushrooms, Fingerling Potatoes & Dill Sauce
配忌廉羊肚菌、手指薯仔及刁草汁

GRILLED NATURAL US BEEF RIB-EYE STEAK 香燒美國純天然肉眼扒

Smoked Celeriac Puree, Prime Vegetables, Fried Truffle Potatoes, Red Wine Sauce & '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



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

Spring Vegetables & Danish Feta Cheese
配春色蔬菜及丹麥芝士

DESSERT 甜品

DAIM Parfait DAIM 芭菲

COFFEE OR TEA 咖啡或茶

HK\$388 per person (minimum of 2 guests)

每位港幣 388 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

