

SET LUNCH MENU

2 courses at \$178 per person | 兩道菜每位港幣178元

3 courses at \$238 per person | 三道菜每位港幣 238 元

SLOW-COOKED CHICKEN ROLL *Avocado Salad*

慢煮雞腿 配牛油果沙律

or

WHITE ASPARAGUS & CELERIAC SOUP *Herb Croutons*

白露筍西芹湯 配香草脆麵包粒

or

SALMON IN SIX WAYS *Cold-Smoked, Seared, Mousse, Pickled, Gravad Lax, Smoked Roe (+\$38)*

挪威三文魚驚喜六重奏 (冷燻、輕煎、慕絲、醃製、紅菜頭漬及煙魚籽) (+\$38)

BABY SPINACH SPAGETTI *Pumpkin Puree, Fresh Thyme*

菠菜意粉 配南瓜蓉及新鮮百里香

or

SLOW-BRAISED PORK COLLAR *Fingerling Potatoes, Seasonal Vegetables*

慢煮豬肩肉 配手指薯及時令蔬菜

or

GRILLED SALMON FILLET *Mashed Potatoes, Mixed Fresh Vegetables, Dill Sauce (+28)*

烤三文魚柳 配薯蓉、雜菜及刁草汁 (+28)

TIRAMISU *Vanilla Ice-cream, Chocolate Crumble, Chocolate Sauce*

提拉米蘇 配雲尼拿雪糕、朱古力金寶及朱古力醬

or

'ALLERUM PRÄSTOST' – MILD CHEESE FROM SWEDEN

Creamy & Rich Cow's Milk Cheese, Matured for 12 Months, Apricot Jam, Toasted Walnuts, Crackers

瑞典牛奶芝士 配蜜桃果醬、烤合桃及餅乾

or

FRESH FRUITS AND BERRIES *Whipped Cream*

雜果鮮莓 配鮮忌廉

All prices include gourmet coffee or tea per person 以上價目包咖啡或茶一杯
+ \$50 for a glass of our sommelier choice of white or red wine 另加港幣50元可享精選葡萄紅或白酒

Available on Monday to Friday (except Public Holidays), 12:00 nn to 2:30 pm

只限星期一至五中午12時至下午2時30分供應 (公眾假期除外)

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

(choose 1 to share for every 2 persons 任選以下一款 · 可供2人享用)

GRANDMOTHER IDA'S MEATBALLS

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

家傳秘製牛肉豬肉丸 配薯蓉、越橘莓蓉及干邑汁

HOUSE-SMOKED SALMON FILLET

Creamed Morel Mushrooms, Fingerling Potatoes, Dill Sauce

自家煙燻挪威三文魚柳 配忌廉羊肚菌、手指薯仔及刁草汁

NATURAL US BEEF RIB-EYE ROAST

Root Vegetables Ragout, Mashed Potatoes, 'Grains of Paradise Butter', Red Wine Sauce

美國純天然肉眼 配根菜粒、薯蓉、天堂籽牛油及紅酒汁

BEETROOT RISOTTO WITH HAZELNUTS

Spring Vegetables, Danish Feta Cheese

榛子紅甜菜頭意大利燴飯 配春色蔬菜及丹麥芝士

DESSERT BOARD 甜品拼盤

Milk Chocolate Mousse with Sea buckthorn berry sauce | Caramel Banana Yoghurt Tart
Drottning Donut | Cinnamon roll

牛奶朱古力慕絲 配沙棘莓醬 | 焦糖香蕉乳酪撻 | 芬蘭冬甩 | 肉桂卷

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小時免費無限添飲精選葡萄酒及啤酒