

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

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

GRILLED NATURAL US BEEF RIB-EYE STEAK

Smoked Celeriac Puree, Prime Vegetables, Fried Truffle Potatoes,

Red Wine Sauce, 'Grains of Paradise Butter'

香燒美國純天然肉眼扒 配煙燻芹菜蓉、時令蔬菜、炸松露薯仔、紅酒汁及天堂籽牛油

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 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