

## MOTHER'S DAY SET BRUNCH MENU

8 MAY 2022

### Grand Marnier cocktails, orange juice or apple juice

*Add extra 238 per person for free-flow house Champagne, house wines and house beer,  
100 per person for free-flow house rosé Champagne.*

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### Fresh Seafood Platter served at the table to every diner.

Freshly shucked oyster, Boston mussel, Japanese style abalone,  
freshly steamed scallop with shell, cooked prawn, Alaskan king crab leg  
lemon wedge, cocktail sauce

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### Assorted Mini Appetisers

Boston lobster medallion on mango tartare and avocado mousse with Osteria caviar  
Tuna tartare with keta caviar and crispy nori puff  
Pan-seared scallop, green bean salad with heirloom tomatoes and red onions  
Pan-fried chicken and orzo pasta salad with roasted peppers and green peas  
Greek feta cheese, capsicum, capers and heirloom tomato salad  
The Verandah Caesar salad with caramelised pecan nuts and crispy bacons

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### Mediterranean stone beans and seafood soup

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### Pan-fried French duck foie gras with morello cherry coulis

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### Asian Dim Sum Basket

Thai prawn cake, Vietnamese pork spring rolls, Hau-gow and Siu-mai

Menu items are subject to change.

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### CONTINUED

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**Gratinated-poached eggs with smoked salmon and Kristal caviar**  
on toasted bread, mesclun with lemon vinaigrette

or

**Barramundi fillet with Parmigiano Reggiano crust**  
sweet tomato concassé and ratte potato and basil oil

or

**Slow-roasted Australian Barbarie duck suprême**  
citrus glazed endive leaves with potato dauphine and crispy bacon

or

**Pan-seared Hokkaido scallops with sautéed morel mushrooms**  
homemade tagliatelle pasta, sun-dried tomato and white truffle oil

or

**Baked Niçoise vegetables in puff pastry**  
sautéed wilted greens and heirloom cherry tomatoes

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### **Dessert Platter**

Ginger crème brûlée

Mango mousse with passionfruit jelly and coconut

Opéra au café

Matcha and azuki bean cake roulade

Floating island with wild berries and crème anglaise

Tropical fruit salad with honey yoghurt

Mövenpick ice cream

Coffee or tea

948 per adult

Please inform our staff if you have any food allergies or intolerances.

Price in Hong Kong dollars and subject to 10% service charge.

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