

From 11am-3pm, Every Saturday, Sunday and Public Holiday

逢星期六、日及公眾假期供應 | 早上11時至下午3時

228 ^{per} person 每位

Semi-buffet 半自助餐

+

Coffee/Tea 自選咖啡或茶

From 278 ^起 ^{per} person 每位

Semi-buffet 半自助餐

+

Main 主菜

+

Dessert Platter 甜品拼盤

+

Coffee/Tea 自選咖啡或茶

THE BUFFET STAGE 自助區

Soup of the Day 每日精選熱湯

Assorted Artisanal Bread 精選手工麵包

Butter | Jam 牛油 | 果醬

🌱 Hummus 鷹嘴豆泥

🌱 Salad Greens 雜錦鮮菜沙律

Mixed Greens | Baby Spinach | Romaine Lettuce | Dressing | Condiments 雜錦沙律菜 | 迷你菠菜 | 羅馬生菜 | 沙律汁 | 配料

🌱 Quinoa & Black Chickpea Salad 藜麥黑鷹嘴豆沙律 | 🌱 Green Papaya Salad 青木瓜沙律

Mozzarella & Tomato 水牛芝士蕃茄

Olive Oil | Balsamic Vinegar 橄欖油 | 黑醋



🌱 Marinated Bell Pepper 漬甜椒

Artichoke | Capers | Olive 雅枝竹 | 水瓜柳 | 橄欖

🌱 Spiced Roasted Pumpkin 烤焗香料南瓜

Pesto | Harissa 羅勒青醬 | 哈里薩辣醬

Grilled Zucchini 烤翠玉瓜

Semi-dried Tomato | Greek Feta Cheese 半乾蕃茄 | 希臘菲達芝士

Smoked Salmon 煙三文魚 | Charcuterie Platter 精選凍肉拼盤

Cheese Platter 芝士拼盤 | Assorted Fresh Fruit 精選新鮮水果

🌱 Vegetarian 素食

Upgrade to Cappuccino, Latte, Mocha, Flat White, Flavored Coffee or Flavored Tea +18
升級至鮮奶泡沫咖啡、鮮奶咖啡、朱古力咖啡、平白咖啡、特色口味咖啡或熱茶

2-HOUR FREE-FLOW BEVERAGES 兩小時無限暢飲

Alcoholic Celebration 酒精飲品暢飲 +188 per person 每位

Aperol Spritz | Bloody AIRSIDE | House Prosecco | House Red or White Wine

Refreshment & Cooler 無酒精飲品暢飲 +88 per person 每位

Soft Drink | Juice | Unicorn Mocktail



The Kai Tak Social

2-HOUR SEMI-BUFFET WEEKEND BRUNCH

兩小時半自助週末早午餐

MAIN COURSE 主菜

(Please choose one 自選一款)

Classic All-Day Breakfast 經典全日早餐 +50

Scrambled Egg | Pancetta | Polenta | Taramasalata |
Nuremberg Sausage | Confit Heirloom Tomato |
Portobello | Avocado | Broccolini
炒滑蛋 | 意式煙肉 | 粟米餅 | 希臘烏魚子醬 |
紐倫堡香腸 | 油封荷蘭復古蕃茄 |
大啡菇 | 牛油果 | 西蘭花苗

Reuben Sandwich 魯賓三文治 +50

Housemade Sourdough | Corned Beef | Swiss Cheese |
Sauerkraut | Truffle Fries
手工酸種麵包 | 鹹牛肉 | 瑞士芝士 |
酸菜 | 黑松露薯條



Chili Lump Crab 辣椒蟹肉炒蛋 +50

Scrambled Egg | Avocado | Sourdough Toast
炒滑蛋 | 牛油果 | 手工酸種多士

🌿 Wild Mushroom Linguine 野菌扁意粉 +60

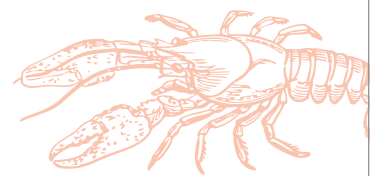
Black Garlic | Breadcrumbs | Chive
黑蒜 | 麵包糠 | 細香蔥

M3 Mini Sirloin Steak M3 迷你西冷牛扒 (6oz 安士) +60

Sunny Side Up | Herb Roasted Potato | Fennel Salad
太陽蛋 | 香草薯仔 | 茴香沙律

Lobster Roll 龍蝦包 +100

Tiger Prawn | Avocado | Apple | Brioche |
Salmon Caviar | French Fries
虎蝦 | 牛油果 | 蘋果 | 法式布里歐麵包 |
三文魚籽 | 薯條



Pork Loin 千歲豬 +130

Sweet Potato | Grilled Broccolini | Fruit Kimchi | Yuzu Foam
甘薯 | 烤西蘭花苗 | 水果泡菜 | 柚子泡沫

Beef Cheek 燴牛面頰肉 +130

Celeriac Purée | Glazed Carrot | 芹菜根蓉 | 焦糖甘筍

Black Cod 真鱈魚 +150

Pomelo Caramelized Onion | Fennel Jam | Daikon | Orange Shoyu
柚子焦糖洋蔥 | 茴香醬 | 白蘿蔔 | 香橙醬油

DESSERT PLATTER 精選甜品拼盤

🌿 Vegetarian 素食

All guests sharing the same table must order from the above brunch menu | Prices are in HKD | 10% service charge applies | All bills will be rounded to the nearest dollar |

The final admission time is at 2pm, with the last call for main course orders at 2:30pm

同桌的所有客人必須各自點選半自助週末早午餐 | 價錢以港幣計算 | 另收加一服務費 | 所有帳單將以四捨五入至最接近的整數 | 最後入座時間為下午2時, 而主菜之最後點餐時間則為下午2時30分

