

WATERMARK

假日海畔早午餐

中午12時至下午3時供應 (最後點餐為下午2時30分)

598 / 每位 (成人)
附上咖啡或茶 (一杯)

250 / 每位 (4至10歲小童)
輕量版主菜、無限暢飲汽水及果汁

150分鐘無限暢飲

+290 / 每位

早午餐精選雞尾酒: Aperol Spritz, Suzie Mary

意大利弗留利氣泡酒

美國加利福尼亞州莎當妮白酒

紐西蘭豪克斯灣黑皮諾紅酒

Stella Artois 生啤、INEDIT Damm Rosé

+60 / 每位 (非酒精飲品)

天然礦泉水、有氣礦泉水

雜果賓治

汽水、果汁

青檸梳打

各式咖啡或茶

尊貴香檳優惠

Louis Roederer, Brut,
Champagne, France, NV

+598 / 瓶

Louis Roederer, Cristal, Brut,
Champagne, France, 2015/2016

+2,499 / 瓶

前菜

酸種麵包

紫菜牛油

淺漬油甘魚

柚子味噌

淺漬帶子

昆布油

和牛他他

金山寺味噌

漬紅菜頭沙律 

八珍甜醋

迷你羅馬生菜沙律

飯素

布拉塔芝士 

季節布祿

烤一夜干魷魚

醃蒲瓜

炸粟米餅

紫菜

西蘭花苗 

甜椒醬

烤豬腩肉

紫蘇葉、辣椒

主菜

(自選主菜一款)

烤三文魚

日本南瓜、洋蔥米、蘆筍、
西班牙辣椒、風乾火腿泡沫

西班牙伊比利亞黑毛豬

歐洲防風草、皺葉甘藍、燒蘋果、榛子

三黃雞肉卷

粟米、蘑菇、抱子甘藍、青蔥

澳洲羊架

耶路撒冷洋蔥、西蘭花苗、黑醋栗、日本山椒

墨汁燴飯

蟹肉、烤一夜干魷魚、意大利陳年米

M7和牛後腰脊肉 +120

法式薯批、蠶豆、羊肚菌、焦糖洋蔥、牛肉汁

烤原隻波士頓龍蝦 +220

西京味噌、辣椒、海帶

甜品

甜品拼盤

WATERMARK

HARBOUR BRUNCH BLISS

Available from 12nn to 3pm (last order at 2:30pm)

598 / person (adult)
Including a cup of coffee or tea

250 / person (child aged 4-10)
Kids' portion with unlimited soft drinks and juices

150-MINUTE FREE-FLOW BEVERAGES

+290 / person

BRUNCH SPECIALS: Aperol Spritz, Suzie Mary Fantinel, Prosecco Extra Dry, Friuli, Italy
Hayes Ranch, Chardonnay, California, USA
Overstone, Pinot Noir, Hawke's Bay, New Zealand
Stella Artois Draught Beer, INEDIT Damm Rosé

+60 / person (non-alcoholic beverages)

Acqua Panna Still, San Pellegrino Sparkling
Tropical Punch
Soft Drinks, Juices
Fresh Lime Soda
Any Kind of Coffee or Tea

PREMIUM CHAMPAGNE SPECIALS

Louis Roederer, Brut,
Champagne, France, NV

+598 / bottle

Louis Roederer, Cristal, Brut,
Champagne, France, 2015/2016

+2,499 / bottle

APPETISERS

SOURDOUGH
Seaweed Butter

HAMACHI CRUDO
Yuzu Miso

SCALLOP CRUDO
Kombu Oil

WAGYU BEEF TARTARE
Kinzanji Miso

PICKLED BEETROOT SALAD 
Pat Chun Vinegar

GEM LETTUCE SALAD
Furikake

BURRATA MOUSSE 
Fresh Plum

SEMI-DRIED SQUID
Pickled Pugua

CORN FRITTER
Seaweed

BROCCOLINI 
Piperade Sauce

PORK BELLY
Shiso, Chilli

MAIN COURSE

(Please Choose One)

GRILLED SALMON
Japanese Squash, Barley, Asparagus,
Pimento, Prosciutto Foam

IBERICO PORK
Parsnip, Savoy Cabbage, Burnt Apple, Hazelnut

THREE YELLOW CHICKEN ROULADE
Corn, Mushroom, Brussels Sprout, Scallion

AUSTRALIAN LAMB RACK
Jerusalem Artichoke, Broccolini,
Black Currant, Sansho

BLACK INK
Crab Meat, Semi-dried Squid, Carnaroli

M7 WAGYU BAVETTE +120
Potato Pavé, Fava Bean, Morel,
Caramelised Onion, Beef Jus

**GRILLED WHOLE
BOSTON LOBSTER +220**
Saikyo Miso, Chilli, Wakame

SWEETS

DESSERT PLATTER