



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

Fantinel, Prosecco Extra Dry, Friuli, Italy

Hayes Ranch, Chardonnay, California, USA

Overstone, Pinot Noir, Hawke's Bay, New Zealand

BRUNCH SPECIALS: Aperol Spritz, Suzie Mary

BEER: Stella Artois Draught Beer, INEDIT Damm Rosé

+60 / person (non-alcoholic beverages)

Bottled Water

Tropical Punch

Soft Drinks, Juices

Fresh Lime Soda

Any Kind of Coffee or Tea

BEST CHAMPAGNE OFFER IN TOWN

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

Avocado Mousse, Salmon Caviar

SCALLOP MOUSSE

Green Apple Salsa, Finger Lime

WAGYU BEEF TARTARE

Kinzanji Miso

PICKLED BEETROOT SALAD

Pat Chun Vinegar

GEM LETTUCE SALAD

Furikake

PISTACHIO HUMMUS

Fresh Fig, Coriander

SEMI-DRIED SQUID

Edamame, Shiso

ROASTED CAULIFLOWER

Sweet & Sour Currant

BROCCOLINI

Piperade Sauce

PORK BELLY

Shiso, Chilli

MAIN COURSE

(Please Choose One)

GRILLED SEABASS

Polenta Foam, Brussels Sprout, Seaweed,
Yuzu Beurre Blanc

BEEF CHEEK

Asparagus, Baby Carrot, Mashed Potato

FRENCH YELLOW CHICKEN BREAST

Mashed Potato Casserole, Black Termite Mushroom, Kale

SNOW CRAB SPAGHETTI

Parmesan Crumble, Preserved Lemon,
Lobster Sauce

ABALONE RISOTTO

Seaweed, Pumpkin Seed, Sichuan Pepper

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



Vegetarian | Prices are in HKD | 10% service charge applies | The same menu applies to all guests sharing the same table
Offer cannot be used in conjunction with any other promotion or credit card discount | All bills will be rounded to the nearest dollar

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

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

早午餐精選雞尾酒: Aperol Spritz, Suzie Mary
啤酒: Stella Artois 生啤、INEDIT Damm Rosé

+60 / 每位 (非酒精飲品)

雜果賓治
汽水、果汁
青檸梳打
各式咖啡或茶
天然礦泉水、有氣礦泉水

城中最佳香檳優惠

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

牛油果慕絲、三文魚魚籽

帶子慕絲

青蘋果莎莎醬、手指檸檬

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

開心果鷹嘴豆泥醬

新鮮無花果、芫茜

烤一夜干魷魚

枝豆、紫蘇

烤椰菜花

甜酸醋栗

西蘭花苗

甜椒醬

烤豬腩肉

紫蘇葉、辣椒

主菜

(自選主菜一款)

烤鱸魚

粟米泡沫、抱子甘藍、紫菜、柚子奶油醬

燴牛面頰肉

蘆筍、迷你甘荀、薯泥

法國黃油雞

煙肉香蔥薯泥、黑皮雞樅菌、羽衣甘藍

松葉蟹義麵

巴馬臣芝士、鹽漬檸檬、龍蝦汁

鮑魚燴飯

紫菜、南瓜籽、花椒

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