

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
意大利威尼托夏多內白葡萄酒2024
西班牙里奧哈田帕尼優紅葡萄酒2021
早午餐精選雞尾酒: Aperol Spritz
啤酒: Stella Artois 生啤

+98 / 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

城中最佳香檳優惠

Louis Roederer, Brut,
Champagne, France, NV
+598 / 瓶

Louis Roederer, Cristal, Brut,
Champagne, France, 2016
+2,499 / 瓶

前菜

酸種麵包

紫菜牛油

紅蝦他他

黃金甜菜根、牛油果

帶子慕絲

青蘋果莎莎醬、手指檸檬

烤一夜干魷魚

枝豆、紫蘇

脆炸日本舞茸

黑蒜、青檸

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

南瓜鷹嘴豆泥

石榴、南瓜籽

西蘭花苗

甜椒醬

烤豬腩肉

番薯、阿根廷青醬

主菜

(自選主菜一款)

烤盲鱸魚

烤椰菜花蓉、羅馬椰菜花、意式煙肉、
柚子法式白牛油汁

燴牛面頰肉

蘆筍、烤西蘭花苗、薯蓉

法國黃油雞

黑松露粟米蓉、蘑菇、甜粟米

松葉蟹肉意粉

蘆筍、醃檸檬、烏魚子

鮑魚燴飯

紫菜、南瓜籽、花椒

安格斯牛柳 +120

法式薯批、防風草、耶路撒冷雅枝竹、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

Fantinel, Prosecco Extra Dry, Friuli, Italy
Decanal, Chardonnay, Delle Venezie, Italy, 2024
Marqués de Riscal, Próximo, Tempranillo, Rioja, Spain, 2021

BRUNCH SPECIALS: Aperol Spritz

BEER: Stella Artois Draught Beer

+98 / person (non-alcoholic beverages)

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, 2016

+2,499 / bottle

APPETISERS

SOURDOUGH

Seaweed Butter

RED PRAWN TARTARE

Golden Beet, Avocado

SCALLOP MOUSSE

Green Apple Salsa, Finger Lime

SEMI-DRIED SQUID

Edamame, Shiso

DEEP-FRIED MAITAKE

Black Garlic, Lime

WAGYU BEEF TARTARE

Kinzanji Miso

PICKLED BEETROOT SALAD

Pat Chun Vinegar

GEM LETTUCE SALAD

Furikake

PUMPKIN HUMMUS

Pomegranate, Pumpkin Seed

BROCCOLINI

Piperade Sauce

PORK BELLY

Sweet Potato, Chimichurri

MAIN COURSE

(Please Choose One)

GRILLED BARRAMUNDI

Roasted Cauliflower Purée, Romanesco,
Pancetta, Yuzu Beurre Blanc

BEEF CHEEK

Asparagus, Broccolini, Mashed Potato

FRENCH YELLOW CHICKEN

Truffle Polenta, Mushroom, Sweet Corn

SNOW CRAB SPAGHETTI

Asparagus, Preserved Lemon, Bottarga

ABALONE RISOTTO

Seaweed, Pumpkin Seed, Sichuan Pepper

ANGUS BEEF TENDERLOIN **+120**

Potato Pavé, Parsnip, Jerusalem Artichoke,
Caramelised Onion, Beef Jus

GRILLED WHOLE BOSTON LOBSTER **+220**

Saikyo Miso, Chilli, Wakame

SWEETS

DESSERT PLATTER