

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 <sup>per</sup> person 每位

Appetizer &amp; Salad Bar 前菜及沙律吧

From 278 <sup>起</sup> <sup>per</sup> person 每位

Appetizer &amp; Salad Bar 前菜及沙律吧 + Main 主菜 + Dessert Platter 甜品拼盤

## APPETIZER &amp; SALAD BAR 前菜及沙律吧

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

V N Hummus 鷹嘴豆泥

Beetroot Hummus | Muhammara 紅菜頭鷹嘴豆泥 | 烤紅椒核桃醬

V 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

V N Quinoa &amp; Black Chickpea Salad 藜麥黑鷹嘴豆沙律

V N Green Papaya Salad 青木瓜沙律



Mozzarella &amp; Tomato 水牛芝士蕃茄

Olive Oil | Balsamic Vinegar 橄欖油 | 黑醋

V Marinated Bell Pepper 漬甜椒

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

V N 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

Greek Feta Cheese 希臘菲達芝士

Smoked Salmon 煙三文魚

N Charcuterie Platter 精選凍肉拼盤

N Cheese Platter 芝士拼盤

Assorted Fresh Fruit 精選新鮮水果



V Vegetarian 素食

N Nuts 堅果

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

## The Kai Tak Social

2-HOUR SEMI-BUFFET WEEKEND BRUNCH

2小時週末半自助早午餐

### MAIN COURSE 主菜

(Please choose one 自選一款)

#### AIRSIDE All-Day Breakfast 招牌全日早餐 278

Scrambled Egg | Pancetta | Polenta | Taramasalata |  
Nuremberg Sausage | Confit Tomato |  
Portobello | Avocado | Broccolini  
炒蛋 | 意式煙肉 | 粟米餅 | 希臘烏魚子醬 |  
紐倫堡香腸 | 油封蕃茄 |  
大啡菇 | 牛油果 | 西蘭花苗

#### Classic Reuben Sandwich 經典魯賓三文治 278

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



#### Chili Lump Crab 辣椒蟹肉炒蛋 278

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

#### **V** Wild Mushroom Linguine 野菌扁意粉 288

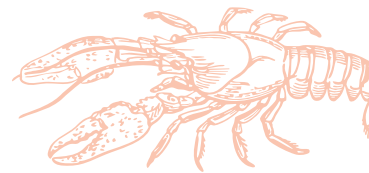
Black Garlic | Breadcrumbs | Chive  
黑蒜 | 麵包糠 | 細香蔥

#### M3 Mini Sirloin Steak M3 迷你西冷牛扒 (6oz 安士) 288

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

#### Boston Lobster Roll 波士頓龍蝦包 328

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



#### **N** Pork Loin 千歲豬 358

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 358

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

#### Black Cod 真鱈魚 378

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

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### DESSERT PLATTER 精選甜品拼盤

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