

Easter Brunch

Including a Welcome Drink of Mimosa

APPETISER

(Select One)

**Mediterranean Greek
Salad with
Feta Cheese & Olives**

Duo of Salmon Tartar

Shallot, Capers, Jalapeño,
Tobico, Cucumber, Avocado
Puree & Horseradish Cream

Crab Cake

Tartare Sauce, Coleslaw
& Lemon
(Add Supplement HK\$68)

Prawn Cocktail

Chilled Prawns with
Cocktail Sauce
(Add Supplement HK\$38)

SOUP

Classic Leek and Potato

MAIN COURSE

(Select One)

Chorizo Spaghetti

Chili, Tomato &
Bocconcini Cheese

Pan Seared Salmon

Honey & Soy Glaze
with Chef's Rice

Chicken Parmesan

Crispy Herb Parmesan Breading
with Melted Cheese & Lemon

Filet Diane

A Creamy Mushroom, Mustard
Sauce with Sautéed Potatoes

Eggs Benedict

Poached Eggs, Smoked Salmon,
Avruga Caviar, Sautéed Spinach
& Hollandaise Sauce

Prime Breakfast

Fried Eggs, Veal Sausages,
Bacon, Baked Potato, Sautéed
Wild Mushroom & Black
Pudding

Prime Steak Tartare

Hand-Cut with Full Condiments, Smoky Tomato Sauce,
Pine Nut Emulsion & Toasts

DESSERT

Please select from our Sweets Corner

(One Consumption Only Per Guest)

FRESHLY BREWED COFFEE OR TEA

HK\$528 per guest

All prices are subject to 10% service charge

復活節午餐

包括一杯迎賓飲品 - 橙味氣泡酒

頭盤

(選擇一項)

地中海希臘沙律 配
羊奶芝士和橄欖

三文魚他他二重奏

干蔥、水瓜柳、墨西哥辣椒、飛魚子、
青瓜、牛油果茸和辣根忌廉

蟹餅

配他他醬, 沙律菜和檸檬
(額外加 HK\$ 68)

雞尾酒蝦

凍大蝦配雞尾酒醬
(額外加 HK\$ 38)

湯

經典大蒜薯仔湯

主菜

(選擇一項)

西班牙香腸意大利麵

辣椒、蕃茄和馬蘇里拉芝士

意式香草炸雞胸

配巴馬臣芝士和檸檬

香煎三文魚

蜜糖醬油汁配廚師飯

烤牛柳

忌廉蘑菇芥末汁配炒薯仔

班尼迪蛋

水煮蛋、煙熏三文魚、仿魚子醬、
炒菠菜和荷蘭醬

Prime 早餐

煎蛋、小牛肉香腸、煙肉、
焗薯、炒野菌和黑血腸

上等牛排他他

手工切制的調味品、煙熏番茄醬、松子醬和多士

甜品

自選甜點

(一次性)

咖啡或茶

每位港幣\$528

另加 10% 服務費