



# BURGER & LOBSTER WEEKEND BRUNCH \$788 per person

- STARTER -

Choose 2 for each person

GRILLED SPANISH OCTOPUS WITH PAPRIKA BUTTER SAUCE
SHAOLIN CHICKEN
KALE QUINOA SALAD
LOBSTER COCKTAIL
TRUFFLE MUSHROOM CROQUETTES
PAN-FRIED KING PRAWNS

Add on: Oyster French White Pearl No. 2 HK\$88/pc

## MAIN COURSE -

Each main course comes with a choice of one main dish: Fries, Garlic Spinach or Sautéed Mushroom

LOBSTER EGGS BENEDICT WITH ROSTI POTATO
SIGNATURE LOBSTER ROLL
THE MAYFAIR BURGER

LOBSTER LINGUINE FLAMED WITH PERNOD AND DILL
CRISPY CHICKEN BURGER

FRIED LOBSTER WITH WAFFLE IN GARLIC BUTTER SAUCE & TRUFFLE MAPLE

Add-Ons;
Prunier Caviar HK\$240
Grilled whole lobster with garlic lemon sauce HK\$388

- DESSERT -

# PISTACHIO TRES LECHES DOUBLE CHOCOLATE STICKY BROWNIE BELGIUM WAFFLE TOWER WITH ICE CREAM AND SAVOURY CONE

BEVERAGE PACKAGES -

# COCKTAILS, HOUSE WINE AND BEER \$398

THE PEACH CLUB

APEROL SPRITZ

Ketel one vodka, peach liqueur, raspberry puree, yuzu juice and egg white

Aperol, Torresella Prosecco, soda water, orange wedge

## VICTORIA HARBOUR

Plantation 3 Star Rum, Mancino Rosso, mix berries tea infused Campari, Fever-tree aromatic tonic

VEUVE CLICQUOT, YELLOW LABEL \$448

RUINART BLANC DE BLANCS / RUINART ROSÉ \$898

> DOM PÉRIGNON VINTAGE BRUT \$2,478

FRUIT-PUNCH, SOFT DRINKS AND FRESH JUICES \$198

All champagne packages include House Wine, Beers and Classic Cocktails: The package includes 2 hours free flow per person

FOR RESERVATIONS OR ENQUIRIES 如欲預約或查詢更多詳情

**♦** (852) 2263 2270 **№** restaurantreservation.hk@ritzcarlton.com.

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