



Easter Brunch By The Bay



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Available 29th - 31st March & 1st April

Tapas To Start (Select Three)

Salmon Tartare

Diced Fresh Norwegian Salmon, Dill Cream, Beetroot Puree, Toast

Spanish Ham with Crystal Tomato Bread

Crab Vol-au-Vent

Prawn Tempura with Wasabi-Mayo Dip

Ham Croquettes

The Main Event (Select One)

Linguine Aglio e Olio with Prawns

Grilled Seabass, Asparagus, Cherry Tomato and Broccolini in Saffron Basil Sauce

Roasted Duck Breast with Pumpkin, Mashed Potato and Broccolini

Dry-Aged Wagyu Bavette Sauce with Organic Mixed Vegetables in Red Wine Jus (Add +58)

A Sweet Finale

Raspberry Tiramisu

HK\$288* per person

*+10% service charge

*For 2 or more guests. Offered only with all guests selecting this Menu on each table.
For sharing with A La Carte menu, there is a minimum spend of 300 per person including service charge.