

BELLEVUE BRUNCH MENU

假日早午餐精選

Starters 前菜

1. Soup of the Day & Daily Dessert
是日精選餐湯及精選甜品 \$32

2. Green Apple with Kale Salad
青蘋果羽衣甘藍沙律 \$36

3. Tomato & Buffalo Mozzarella Cheese with Pesto Sauce
蕃茄水牛芝士伴香草醬 \$ 44

Choice of: 1 + 2 \$58 2 + 3 \$68
 1 + 3 \$65 1 + 2 + 3 \$91

Main Course 主菜

(Includes Coffee or Tea 包括咖啡或茶)

Braised Crab Meat with Sweet Corn Risotto
蟹肉粟米燴意大利飯 \$98

Or

Deep-Fried Fish and Chips with Tartar Sauce
脆炸魚柳薯條伴他他醬 \$118

Or

Braised Walnut Risotto with Parma Ham
帕爾瑪火腿伴燒合桃意大利飯 \$138

Or



Angus Beef Burger with Cajun Potato Wedges
安格斯牛肉漢堡伴香辣薯角 \$148

Or

Roasted Chicken Breast Stuffed with Mixed Mushroom & Balsamic Gravy
燒釀雜菌雞胸肉伴黑醋燒汁 \$158

Or

Baked U.S. Pork Back Rib with Barbecue Sauce
燒烤醬焗美國豬肋骨 \$188

Or



Pan-Seared Salmon Steak with Herbed Tomato Sauce
香煎三文魚扒伴香草蕃茄汁 \$198

Or



Grilled U.S. Angus Sirloin Steak with Gravy
炭燒美國安格斯西冷牛扒伴燒汁 \$238

Additional Items:

Add \$15 : Latte

加\$15 可升級享用: Cappuccino

Red / White Wine (Gls.) : \$38

Sparkling Wine (Gls.) : \$48

Free Flow Red / White / Sparkling Wine : \$108

Add \$10 : Peppermint Tea

加\$10 可升級享用: Chamomile Tea

Earl Grey

Add \$15 : Apple Cinnamon Tea

加\$15 可升級享用: Pineapple Ginger Tea

Or

Our Risotto and Pasta dishes are traditionally cooked Al dente (Firm & not too soft)

If you don't prefer it in this style, please mention so upon ordering to our staff.

意大利飯或意大利麵採用正宗傳統烹調方法，質感較硬，如需要較軟身質感，請於點菜時告知服務員。

10% Service charge will be added to your final bill

加一服務收費

Available all Saturdays, Sundays & Public Holidays

逢星期六、日及公眾假期供應