

# Brunch

10am - 2pm | Saturday & Sunday

## Full Monty 155

Pork and beer malt sausage, potato & cheese hashbrown, brewers beans, bacon, portobello mushroom, fried egg, stout brown sauce  
啤酒麥芽香腸、芝士薯餅、啤酒豆、煙肉、大啡菇、炒蛋、黑啤酒燒汁

## Char Siu Burger 125

Char siu pork belly, chilli pickled pineapple & fried egg  
叉燒豬腩漢堡、辣椒醃菠蘿、炒蛋

## Mushroom on Toast (V) 125

Creamed mushrooms, rocket, sourdough & poached duck egg  
忌廉蘑菇酸種多士、火箭菜、水波鴨蛋

## Avocado Feta on Toast (V) 135

GRAIN sourdough, avocado, Feta, chickpeas, malt pickled onions & poached egg  
牛油果酸種多士、Feta 芝士、鷹嘴豆、麥芽醃洋蔥、水波蛋

## Black Pudding 135

Pan fried black pudding, fried egg & stout brown sauce  
香煎血腸、炒蛋、黑啤酒燒汁

## Salmon Pastrami Benedict 140

English muffin, spinach & hollandaise  
煙燻三文魚班尼迪蛋、英式鬆餅、菠菜、檸檬牛油蛋黃醬汁

## Smoked Bacon Benedict 140

English muffin, spinach & hollandaise  
煙肉班尼迪蛋、英式鬆餅、菠菜、檸檬牛油蛋黃醬汁

# Sunday Roast

12pm-8pm | \$280 per person

Served with Roast Potato, Malt Roasted Carrot with Sunflower Seeds, Molasses Red Cabbage, Parsnip Purée, Buttered Tenderstem Broccoli & Yorkshire Pudding

均配以烤馬鈴薯、烤甘筍葵花籽、蜜糖紫椰菜、歐防風蓉、牛油西蘭花、Yorkshire 布甸

Sunday, 25<sup>th</sup> July 2021:

**Roast New Zealand Lamb Rack with Slow Cooked Lamb Shoulder**

served with mint sauce  
烤紐西蘭羊架、慢煮羊肩、薄荷醬

Sunday, 1<sup>st</sup> August 2021:

**Rangers Valley M5 Wagyu Tri-tip**

served with horseradish sauce  
牛腹肉牛扒、黑啤酒燴牛面頰、辣根醬

Sunday, 8<sup>th</sup> August 2021:

**Porchetta stuffed with Sage, Fennel & Onion**

served with burnt apple ketchup  
意式脆皮燒肉卷、鼠尾草、茴香、洋蔥、焦香蘋果茄汁

Sunday, 15<sup>th</sup> August 2021:

**Duck Breast & Country British Meatballs**

served with plum and cranberry sauce  
鴨胸、傳統英式肉丸、酸梅、蔓越莓醬

Sunday, 22<sup>nd</sup> August 2021:

**Roast New Zealand Lamb Rack with Slow Cooked Lamb Shoulder**

served with mint sauce  
烤紐西蘭羊架、慢煮羊肩、薄荷醬

All prices are subject to 10% service charge | On weekends and public holidays all our tables are booked for 2 hours and we respectfully request your table back so that others can dine