

# Sunday Bottomless Brunch

12pm-6pm | Priced at 360 per person 每位360

Starters to share & sides with Parsnip & Potato Paris Mash, Heritage Carrots, Almond Butter, Sweet Almonds, Roast Cauliflower, Cheese Fondue and Roasted Twice Cooked Chips  
歐洲蘿蔔、薯蓉、傳統紅蘿蔔、杏仁牛油、甜杏仁、烤椰菜花、芝士醬、雙重烤薯條

## Starters to share (order more if you need)

**Panzanella Salad**  
mixed leaves, anchovy,  
olive, tomato & ciabatta  
雜菜沙律、鯷魚、橄欖、番  
茄、意大利扁麵包

**Crispy Beef Cheek**  
roast garlic aioli  
香脆牛面頰、烤蒜蛋黃醬

**Burnt Corn Ribs**  
corn purée & popcorn  
焦香粟米、粟米蓉、爆谷

**Bruschetta**  
aged balsamic, blistered  
cherry tomato & basil crisp  
意大利麵包、意大利陳  
醋、烤車厘茄、羅勒薄脆

### Week 1

#### Slow Roasted Duck

kumquat & wild honey butter  
慢烤鴨、金桔、野蜂蜜牛油

#### 18 Hour Smoked Brisket

Guinness jus & yorkshire bites  
18小時煙燻牛腩、啤酒醬汁、  
約克郡布丁粒

### Week 2

#### Crispy Pork Belly

apple & fennel  
香脆豬腩肉、蘋果、茴香

#### New Zealand Free Range Chicken

preserved lemon & herbs  
新西蘭走地雞、醃檸檬、香草

### Week 3

#### Baked Salmon

saffron butter & salmon pearls  
烤三文魚、番紅花牛油、三文魚籽醬

#### 8 Hour Braised Lamb Shoulder

old fashioned gravy  
8小時燉煮羊肩、傳統肉汁

## Dessert

#### Cherry Cheesecake

morello cherries, Kirsch syrup & coco pop gelato  
車厘子芝士蛋糕、車厘子醬、車厘子糖漿、可可米雪糕

#### Banana Crêpes

caramel, baby banana & kumquat Ice cream  
香蕉班戟、焦糖、香蕉金桔雪糕

## Add-on 90 Minute Free-Flow with Any Roast for 230

**Gweilo Lager, Gweilo Pale Ale, Gweilo Session IPA,  
Gweilo Hazy IPA & Guest Beer - Ask our team!**

**The Spectacle Shiraz or Tenuta Di Corte Giacobbe Pinot Grigio**