

## BEER & CIDER DRAFT 啤酒

### DRAFTS

Gweilo Lager, Hong Kong	75   500ml	55   300ml
Gweilo Session IPA, Hong Kong	75   500ml	55   300ml
Stone & Wood Pale Ale, Hong Kong	75   500ml	55   300ml
Estrella Galicia, Spain	75   500ml	55   300ml
Three Oaks Apple Cider, Australia	75   500ml	55   300ml

## BOTTLED & CANNED 支/罐裝

### NON-ALCOHOLIC

Gweilo Non-alc Pale Ale, 0.3%, HK 75  
Gweilo x Vandestreek Fun House  
Non-alcoholic Pale Ale, 0.5%, HK 75

### BEER CANS/ BOTTLES

Tsing Tao Lager, China 60  
Corona Pale Lager, Mexico 60  
Green Coast Lager, Aus 75  
Stone & Wood Pale Ale, Aus 75  
Coopers Sparkling Ale, Aus 75  
Summer of 1842, IPA, HK 75

## MOCKTAILS 無酒精特飲

Raspberry Rocks, lemonade, apple & soda 70  
Watermelon & Ginger Spritz, watermelon, lime, honey & ginger beer 70  
Virgin Pine Mojito, pineapple, lime, mint & ginger beer 70  
Vanilla Sky, grapes, lemon, vanilla & soda 70

## JUICES & SOFT DRINKS 果汁/汽水

Orange | Pineapple | Watermelon | Apple 55  
Coke, Sprite, Lime Soda 45  
Antipodes Mineral NZ Water 1 Litre Still or Sparkling 75

## COFFEE & TEA 果汁/汽水

Coffee (as you like it) 45  
Tea Breakfast | Earl Grey | Chamomile | Peppermint | Jasmine 45

## SANGRIA & COCKTAILS 水果酒及雞尾酒

**White Sangria**  
rum, sparkling wine, lemonade, pineapple, apple, orange 80 | 350 Jug

**Red Sangria**  
red wine, H by Hine Cognac, lemonade, seasonal fruits 80 | 350 Jug

**Lemongrass Refresher**  
gin, lemon, lemongrass, ginger & soda 80

**Island Mojito**  
rum, mint, passionfruit, lime, vanilla, ginger ale 80

**Beach Spritz**  
elderflower liqueur, cucumber, mint, sparkling wine 80

**Siesta**  
tequila, pineapple, lime, agave 80

### BEACH CLASSICS

Aperol Spritz 85  
Cuba Libre, rum, coke & lime 80  
Gin & Tonic 85

## KIDS MEAL 兒童餐牌

\$140 per child  
served with Mac & Cheese Croquette and Classic Coleslaw followed with Ice Cream

### CHOOSE YOUR MAIN:

Fish 'n' Chips Mini Cheeseburger Tomato Pasta  
includes one Soft Drink or Juice

## WINE



GLASS BOTTLE

### WHITE 白酒

2021 Tenuta Di Corte Giacobbe, Pinot Grigio, Veneto, Italy	80	380
2021 Prinz Von Hessen, Riesling, Rheingau, Germany	80	380
2022 Auntsfield, Sauvignon Blanc, Marlborough, New Zealand	80	390
2020 Murdoch Hills, Sauvignon Blanc, Adelaide Hills, Australia		450
2021 Domaine Louis Moreau, Petit Chablis, Chardonnay, Burgundy, France		430
2021 The Winery of Good Hope, Unoaked Chardonnay, Stellenbosch, SA	80	390

### RED 紅酒

2021 Auntsfield Single Vineyard, Pinot Noir, Marlborough, New Zealand		480
2021 Vina Leyda Reserva, Pinot Noir, Lyda Valley, Chile	80	390
2019 Château Rigaud, Merlot/Cab Franc, St Emilion Bordeaux, France		400
2016 Vina Bujanda Reserva, Rioja, Spain		380
2019 Les Vins de Vienne, Grenache/ Syrah Cotes du Rhone, Les Cranilles, France		450
2021 The Spectacle, Shiraz, South Australia	80	390

### CHAMPAGNE 香檳

Gosset Cuvée Extra Brut  
NV, Pinot Noir, Chardonnay, Pinot Meunier, France  
880 Bottle

### PROSECCO 意大利氣泡酒

Sorelle Bronca Prosecco Superiore  
NV, DOCG Brut, Prosecco - Valdobbiadene, Italy  
85 Glass | 400 Bottle

### ROSÉ 玫瑰葡萄酒

Mirabeau Pure Rosé  
2020, Provence, France  
85 Glass | 400 Bottle | 750 Magnum (1.5 Litre)

### Tenuta Di Corte Giacobbe Ramato IGT

2020, Pinot Grigio, Italy  
390 Bottle

# MOTHER'S DAY

SUNDAY, 12 MAY 2024

3 Course Set Menu | 三道菜

Add a glass of champagne +100 | Gosset Cuvée Extra Brut, NV, Pinot Noir, Chardonnay, Pinot Meunier, France

## SHARING STARTER 共享前菜

**Bruschetta Caponata (V)**  
sourdough toast, eggplant, red pepper, onion & tomato  
意式茄子多士 | 酸種多士、茄子、紅辣椒、洋蔥、番茄

**Crispy Salt & Pepper Squid**  
fried squid & sweet chilli sauce  
酥炸椒鹽魷魚 | 炸魷魚、甜辣醬

**Salmon Avocado**  
avocado salad, smoked salmon, feta cheese & cherry tomato  
三文魚牛油果 | 牛油果沙律、煙燻三文魚、菲達芝士、車厘茄

**Hummus (V)**  
chickpea purée, tahini, lemon & olive oil & warm flat bread  
鷹嘴豆蓉 | 鷹嘴豆蓉、芝麻醬、檸檬、橄欖油、扁麵包

## MAIN COURSE 主菜

choose one 任選其一

**Papardelle Mushroom (V)**  
Porcini mushroom, truffle oil & Parmesan shaving  
磨菇寬帶麵 | 牛肝菌、黑松露油、巴馬臣芝士

**Ibérico Ribs**  
16 hours slow cooked Ibérico ribs, BBQ sauce, roasted sweet potato & crème fraîche  
西班牙伊比利亞黑毛豬排骨 | 16小時慢煮伊比利亞黑毛豬、燒烤醬、烤蕃薯、法式酸忌廉

**Fish & Chips**  
Atlantic cod, beer battered, crispy fries & tartar sauce  
炸魚薯條 | 啤酒炸大西洋鱈魚、脆薯條、他他醬

**Grilled Prawns +35**  
grilled tiger prawns, gremolata sauce, mango & coriander salad  
烤大蝦 | 烤虎蝦、意式香草醬、芒果、芫荽沙律

**Double Cheese Burger**  
Wagyu patties, cheddar cheese, butter lettuce, tomato, onion, brioche bun & crispy fries  
雙層芝士漢堡包 | 和牛漢堡、車打芝士、牛油生菜、番茄、洋蔥、法式牛油麵包、脆薯條

**Striploin +50**  
300g Angus grass-fed striploin, café Paris butter, crispy fries & green salad  
西冷牛扒 | 安格斯草飼西冷牛扒、巴黎牛油汁、手切薯條、沙律

## DESSERT 甜品

choose one 任選其一

**Strawberry Tiramisu**  
Strawberry, mascarpone cream & lady fingers  
士多啤梨提拉米蘇 | 士多啤梨、意大利軟芝士、手指餅乾

**Black & White**  
Goopy dark choco brownie, cookies & cream ice cream & salted caramel sauce  
黑與白 | 黑朱古力布朗尼、曲奇雲呢拿雪糕、鹹焦糖醬

HK\$395 (+10% service charge) per person | seatings are limited to 2 hours so we may accomodate other guests.  
每位\$395 另收加一服務費 | 溫馨提示：請諒解因場地有限、客人用餐時間為 2小時。