

# THE STEAK HOUSE

## Sunday Brunch Menu

11:30 am – 2:30 pm

### Cold Cuts & Salad Bar

Indulge in an elaborate selection of organic fresh seasonal green vegetables, mixed salads and a Caesar salad station, plus deviled eggs, foie gras terrine and pâté en croute with ethnic marinades and condiments. Choose from an extensive selection of cold cuts and cheeses from France, Italy and Spain, with freshly baked bread and a Viennoiserie corner with assorted jams and dried fruit.

### Immersive Caviar Table

Selection of premium Baerii Perseus caviar and condiments

#### Eggs Benedict

Truffle hollandaise

#### Soup

##### Canadian Lobster Bisque

XO brandy, dill oil

#### Mains

~ Select your favourite ~

##### USDA Prime

Rib Eye 10oz

New York Strip 8oz

Tenderloin 6oz

##### Aside from Beef

USDA Superior Farms Lamb Rack 8oz

Atlantic Sustainable Salmon Fillet 8oz

French Free-range Chicken, Jerk Style

#### USDA Certified Super Prime

Châteaubriand 20oz

(+ HK\$1,008 for 2)

Carima Farm | ITALY

Rare T-bone 34oz

(+ HK\$1,798 for 2)

#### Greens & Sides

~ Select your favourite ~

Cheese  
Macaroni

Farm Garlic  
Broccolini

Sautéed Local Farm  
Mixed Mushrooms

#### Sweet Corner

Coffee or Tea

HK\$1,288 per adult

HK\$888 per child (ages 4-11)

Including a glass of Champagne, free-flowing orange juice, soft drinks & selected non-alcoholic drinks

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Add HK\$288 per adult for upgraded beverages

with free-flowing selected Champagne, red & white wine (until 2:30 pm)

WINE  
SOMMELIER  
SELECTIONS

#### Champagne

Duval Leroy, Brut Réserve, NV

#### White

Craggy Range, Te Muna Sauvignon Blanc,  
Martinborough, New Zealand 2022

#### Red

Esprit de Pavie, Bordeaux, France 2015

All prices are subject to 10% service charge.

Please advise our team for any particular dietary requirements