

THE STEAK HOUSE

Christmas Brunch Menu

11:30 am – 2:30 pm

Seafood & Salad Bar

Indulge in an elaborate selection of organic fresh seasonal greens, mixed salads, and deluxe seafood selection on ice, abalones, mussels, lobsters, along with foie gras terrine & pate en croute, extended cold cuts and cheese selection from France, Italy and Spain, with ethnic marinades & condiments

Egg Benedict

Truffle hollandaise

Soup

Roasted Pumpkin Soup

Turkey, confit apple

Mains

~ Select your favourite ~

USDA Prime

Rib Eye 12oz

New York Strip 10oz

Tenderloin 8oz

Aside from Beef

Chilean Sea Bass 8oz

USDA Superior Farms Lamb Rack 8oz

USDA Certified Super Prime

Châteaubriand 20oz
(+ HK\$1,008 for 2)

Carima Farm | ITALY

Rare T-bone 34oz
(+ HK\$1,798 for 2)

Roasted Turkey Plate

Mashed potato,
gravy, cranberry sauce

Greens & Sides

~ Select your favourite ~

Candied Sweet Potato
& Marshmallow

Garlic & Bacon
Green Beans

Truffle French Fries

Sweet Corner

Coffee or Tea

HK\$1,488 per adult

HK\$988 per child (ages 4-11)

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

Add HK\$138 per adult for upgraded beverages

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

Champagne

Duval Leroy, Brut Réserve, NV

White

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

Red

Esprit de Pavie, Bordeaux, France 2015

WINE
SOMMELIER
SELECTIONS

All prices are subject to 10% service charge.
Please advise our team for any particular dietary requirements