THE STEAK HOUSE

Mother's Day Brunch Menu

11:30 am - 2:30 pm

Salad Bar

Indulge in an elaborate selection of organic fresh seasonal green vegetables and mixed salads, carefully selected prime condiments and exceptional olive oils, premium mature cheese and charcuterie from France, Spain and Italy.

Soup & Starter

Canadian Lobster Bisque XO brandy, lobster oil

Free range scrambled eggs Oscietra caviar

Main Course

~ Select your favourite ~

USDA Prime Rib Eye 10oz New York Strip 8oz Tenderloin 6oz

Mayura Farm | AUSTRALIA Striploin 12oz (+ HK\$898)

Toriyama Farm | JAPAN Tenderloin 6oz (+ HK\$798)

Aside from Beef

USDA Colorado Lamb Rack 8oz Atlantic Sustainable Salmon Fillet 8oz

Toriyama Farm | JAPAN

Striploin 8oz (+ HK\$698)

Side Dishes

~ Select your favourite ~

Truffle Cheese Macaroni

Rosemary Roasted Jersey Royals & Smoked Bacon

Sautéed Broccolini & Hazelnut

Sweet Corner

Coffee or Tea

HK\$1,488 per adult HK\$888 per child (ages 4-11)

Including free-flowing orange juice, soft drinks & selected mocktails

Add HK\$438 per adult for upgraded beverages

with free-flowing selected Champagne, red & white wine (For three hours)

Champagne

Duval Leroy, Brut Réserve, NV

WINE

SOMMELIER Craggy Range, Te Muna Sauvignon Blanc, Martinborough, New

Zealand 2022 SELECTIONS

Esprit de Pavie, Bordeaux, France 2015

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