

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 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.

Selections from the Sea

Oscietra Caviar & Blini
Shrimp Cocktail

Cajun Lobster Salad
King Crab Leg

Eggs Benedict

Hollandaise sauce & parmesan

Soup

Canadian Lobster Bisque
XO brandy, dill oil

Mains

~ Select your favourite ~

USDA Prime

Rib Eye 10oz

New York Strip 8oz

Tenderloin 6oz

USDA Prime Rib 20 oz (For 2)

Aside from Beef

USDA Superior Farms Lamb Rack 8oz

French Free-range Chicken, Jerk Style

Atlantic Sustainable Salmon Fillet 8oz

Grilled Sustainable King Prawn

Hanwoo | KOREA

Rib Eye 12oz (+ HK\$888)

Mayura | AUSTRALIA

Striploin 12oz (+HK\$988)

To Share

USDA Certified Super Prime

Chateaubriand 20oz

(+ HK\$1,008)

Surf & Turf

~Select your favourite~

Grilled Sustainable King Prawn

or Atlantic Sustainable Salmon Fillet 4oz

&

USDA Prime Rib 5oz

or USDA Prime New York Strip 4oz

Greens & Sides

~ Select your favourite ~

Creamy Organic Spinach

Sautéed Local Farm
Mixed Mushrooms

Herb Seasoned Fries

Sweet Corner

Coffee or Tea

HK\$988 per adult

HK\$688 per child (ages 4-11)

Including free-flowing orange juice & soft drinks

Add HK\$298 per adult for upgraded beverages

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

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