

 $FORTN \underbrace{UM}_{EST} \underbrace{\&}_{1707} MASON$

SUNDAY LUNCH

週日午餐

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STARTERS

頭盤

Smoked Tableside Carvery of Wild Scottish Salmon. Served with Scrambled Eggs and Caviar. (+\$188) 蘇格蘭煙三文魚伴炒滑蛋及魚子醬 (+\$188)

Seasonal Soup with Sourdough and Artisan Butter 酸種麵包配時令湯品及手工牛油

Blue Lobster Benedict, Poached Hen's Egg, Wilted Spinach and Bearnaise Sauce 藍龍蝦波菜斑尼迪

MAINS

主菜

Roast Beef with Yorkshire Pudding and F&M Horseradish Cream 烤牛小排配約克郡布丁

> Or 或

Chef's Choice Roast

是日燒烤

Our Quintessential British Roasts are all served with Beef Dripping Roast Potatoes, Snowdonia Cave Aged Cheddar Cauliflower Cheese and Seasonal Vegetables 英式燒烤的精髓 – 配上牛肉滴汁焗薯,芝士焗椰菜花及時令蔬菜

DESSERT

甜品

Seasonal Fruit Crumble with Custard 水果金寶伴吉士

Sticky Toffee Pudding with Longan Berries and Vanilla Ice Cream 英式拖肥蛋糕伴雲尼拿雪糕

Selection of British and Continental Cheese (+\$128)

英式芝士盤 (+\$128)

Build your own Sundae 自選配料英式新地

DRINKS

飲品

Tea or Coffee 咖啡或茶

Champagne Free Flow (+\$298) 無限香檳暢飲 (+\$298)

2 Course 頭盤跟主菜

3 Course 頭盤跟主菜及甜品

HK\$588

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