



INTERCONTINENTAL  
HONG KONG

**SUNDAY BRUNCH**

10:00AM – 1:00PM

週日早午餐

上午 10 時至下午 1 時

**3-COURSE MENU 三道菜菜單**

**HK\$480 PER PERSON 一位**

**ADDITIONAL 另加: BARONS DE ROTHSCHILD CHAMPAGNE**  
GLASS: HK\$155 一杯 FREE-FLOWING (UNTIL 1:30PM) HK\$350 無限暢飲至下午 1 時半  
#InterConHK

**CHOICE OF FRESH JUICE 果汁**  
ORANGE, GRAPEFRUIT, MANGO,  
WATERMELON, APPLE, CARROT  
橙汁, 西柚汁, 芒果汁, 西瓜汁, 蘋果汁, 甘筍汁

**MARIAGE FRÈRES  
TEA OR COFFEE**  
咖啡或茶

**CHOICE OF MILKSHAKE 奶昔**  
CHOCOLATE, VANILLA  
STRAWBERRY, BANANA, MANGO  
朱古力, 香草, 草莓, 香蕉, 芒果



**HOMEMADE VIENNOISERIE AND BREADS**  
FRENCH BUTTER, JAM, HONEY AND MARMALADE  
新鮮麵包籃

**APPETISERS (select one) 頭盤(選一款)**

**BAKED BBQ PORK PUFF AND WILD MUSHROOMS WITH YUZU DRESSING**  
叉燒泡芙配野生蘑菇及柚子汁

**CHARCUTERIE, SMOKED SALMON AND FINE CHEESE**  
意式凍肉, 煙三文魚及芝士拼盤

**DAILY SOUP**  
是日精選餐湯

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**MAIN COURSES (select one) 主菜(選一款)**

**EGGS BENEDICT & SERRANO HAM**  
英式班尼迪蛋配火腿

**PAN SEARED ALASKAN HALIBUT WITH CHAMPAGNE SAUCE**  
GREEN ASPARAGUS & PUMPKIN COULIS  
香煎阿拉斯加比目魚配香檳汁

**PLANCHA SEAFOOD WITH CASARECCE PASTA, LOBSTER SAUCE**  
海鮮意大利麻花麵配龍蝦汁

**ROASTED BEEF TENDERLOIN WITH APPLEWOOD BACON, PORTOBELLO MUSHROOM AND GARDEN VEGETABLES**  
烤牛柳配煙肉, 烤大啡菇及田園沙律

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**DESSERT (select one) 甜品(選一款)**

**RED VELVET CAKE**  
CREAM CHEESE LAYERS WITH MARASCHINO & BERRIES  
紅絲絨蛋糕

**CHOCOLATE COMPOSITION, CRUMBLE AND CARAMEL MOUSSE**  
朱古力焦糖慕絲蛋糕

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE 上述收費需加 10% 服務費  
PLEASE ADVISE OUR STAFF OF ANY FOOD ALLERGIES. 如您對任何食物過敏, 請告知我們的服務員。