

DELUXE 6 COURSE LUNCH SET · \$198

Red Prawn Carpaccio 意式紅蝦刺身

Wagyu Beef Tartare 和牛他他

Salmon Zuke Sushi 新鮮醬油漬三文魚手握壽司


45°C Slow-Cooked Salmon 45度慢煮三文魚

Pan-Fried Scallops 香煎帶子

Japanese Eel Rice 日式鰻魚飯

3 COURSE LUNCH SET · \$148

Soup of The Day 精選餐湯

Selection of Cold Cuts with Salad 精選火腿沙律 

Wagyu Beef Tartare 和牛他他

Red Prawn Tempura 紅蝦天婦羅

Sichuan Chicken Roll 四川麻辣雞卷 

CHOICE OF TWO 以上五選二

Pan-Seared Ahi Tuna with Cold Served Udon

炙燒吞拿魚烏冬

Pesto Prawn Pasta 青醬大蝦意粉

Japanese Grilled Eel Rice 日式鰻魚飯

Salmon Ochazuke 三文魚泡飯

CHOICE OF ONE 以上四選一

ADDITIONAL OPTIONS

Selection of Freshly Shucked Oyster 精選新鮮即開生蠔 \$38 / 2 · \$68 / 4

Sliced Australia M5 Wagyu Sirloin 澳洲 M5 和牛西冷配秘製香醋及新鮮山葵 +\$98

Coffee or Tea 咖啡或茶 +\$18

Japanese Cheese Cake / Mövenpick Sorbet 日式芝士餅或 Mövenpick 雪葩或雪糕 +\$28

Japanese Cheese Cake with Mövenpick Sorbet or Ice Cream 日式芝士餅配 Mövenpick 雪葩或雪糕 +\$38

 ZENG's Recommendation

 Pork  Spicy  Vegetarian

 Check with our staff for Instagram surprise

All items are subjected to 10% service charge
Please let us know if you have any dietary requirements
VIP room banquet dining and custom menus are available
Kindly ask our staff for more information

Harbour View Brunch Set

RED PRAWN CARPACCIO

SALMON ZUKE SUSHI WITH CAVIAR

WAGYU TARTARE

RED PRAWN AND ASSORTED TEMPURA

SLOW COOKED SALMON

OR

SLICED WAGYU SIRLOIN (+\$88)

MENTAIKO UDON CARBONARA

WITH

JAPANESE CHEESE CAKE / CRÈME BRÛLÉE CUSTARD

COFFEE / TEA

\$398

PROMOTIONAL PRICE AT \$328

+ \$138 FREE FLOW OYSTER | +\$158 FREE FLOW SPARKLING WINE | +\$268 MOËT & CHANDON BRUT IMPERIAL

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