



## CHIN CHIN BAR-BECUE WEEKEND BRUNCH

With free flow Champagne  
With free flow White and Red Wine  
Summer cocktails

### SEAFOOD ON ICE

Atlantic lobster, Mangrove forest prawns,  
European blue mussel

Freshly shucked oysters, condiments

### APPETISER

Home-cured Norwegian salmon, dill

Chicken liver terrine, pistachio

24-month Parma ham

### ASSORTED SALADS

### SOUP OF THE DAY

### FROM THE BARBECUE

Vietnamese Bahn Mi station -  
Grilled chicken, pickles, fresh herbs, sauces

Malaysian sambal baked barramundi, lime

Lemongrass beef skewer, satay sauce

Grilled pork neck, ginger, lemongrass

Grilled cumin lamb chop

served with an array of side dishes and sauces

### DESSERT

Ice cream selection, condiments

Chef's selection of fresh seasonal fruits  
and desserts

### 請請吧周末燒烤早午餐

per adult 成人每位 \$588

per child 小童每位 \$398

香檳套餐

additional per person 每位另加 \$320

餐酒套餐

additional per person 每位另加 \$188

夏日雞尾酒

per glass 每杯 \$115

### 冰鎮海鮮

大西洋龍蝦、紅樹林蝦、  
歐洲藍青口

新鮮即開生蠔、配料

### 頭盤

自家醃製刁草挪威三文魚

開心果仁雞肝醬

24個月熟成巴馬火腿

### 精選沙律

### 是日餐湯

### 燒烤美饌

烤雞法包三文治、醃酸菜、  
香草、沙律醬

馬來西亞參巴辣醬焗盲鱸魚、青檸

香茅牛肉串、沙爹醬

扒泰式豬頸肉

扒孜然羊扒

配各款配菜及醬汁

### 甜品

精選雪糕及配料

廚師精選新鮮時令水果  
及甜品



The menu may be subject to change without prior notice.

菜單如有更改，恕不另行通知。

If you have any concerns regarding food allergies, please alert your server prior to ordering

如對任何食物有過敏反應，請於點菜時告知本餐廳職員

The above prices are in Hong Kong dollars and subject to a 10% service charge

以上價目以港幣計算並須附加10% 服務費