M+ Members' Lounge

Weekend Brunch - Served Saturday & Sunday until 14:00

Create Your Brunch Set 250

Choice of 1 pastry, 1 main dish and your favourite coffee or tea

PASTRIES *Served with strawberry jam, butter*

Yuzu cruffin
Croissant
Vanilla bean Berliner

MAIN DISHES

Vegan chia seed & coconut bowl, fresh berries, toasted granola

Smashed avocado, cherry tomatoes, Meredith farm feta, toasted sourdough

Smoked salmon quiche, sour cream, seasonal salad

Cage free eggs scrambled or fried *Served with toasted sourdough*
Choice of:
- House smoked salmon, capers, crème fraiche
- French cooked ham, cherry tomatoes
- Crab and cucumber salad, shichimi togarashi, cherry tomatoes

Weekend Brunch Free Flow *Served for 2 hours*

TERRE DI RAI EXTRA DRY 2021 – Prosecco 290

or

DELAMOTTE – Brut, Champagne 390

BATTLE OF BOSWORTH - Chardonnay - McLaren Valley, AUS

CHÂTEAUX LUCHEY-HALDE - Pessac-Léognan - Bordeaux, FRA

CHÂTEAU MINUTY - Côte de Provence, FRA

BLOODY MARY *to cure your hangover or get your weekend started*

Please advise our associates if you have any food allergies or special dietary requirements.
All prices are in HK$ and subject to a 10% service charge.
Minimum spending of HK$50 per person is required.

M+ 會員會館

週末早午餐 - 星期六和星期日供應至 *14:00*

創作您的早午餐套餐 250

可選擇1份烘焙食品，1道主菜及感喜愛的咖啡或茶

烘焙食品 配士多啤梨果醬，牛油

柚子酥餅
牛角包
雲尼拿籽忌廉冬甩

主菜

純素奇亞籽及椰子果昔碗，新鮮雜莓，烤穀物燕麥片

牛油果碎，車厘茄，Meredith 農場羊奶芝士，酸酵麵包

煙三文魚批，酸忌廉，時令沙律

炒蛋或煎蛋 配酸酵麵包
請選以下一款:
- 自家製煙三文魚，水瓜柳，酸忌廉
- 法式火腿，車厘茄
- 蟹肉青瓜沙律，唐辛子，車厘茄

週末早午餐2小時無限暢飲套餐

TERRE DI RAI EXTRA DRY 2021 – 氣泡酒 290

或

DELAMOTTE – 香檳 390

BATTLE OF BOSWORTH - Chardonnay - McLaren Valley, AUS 白酒

CHÂTEAUX LUCHEY-HALDE - Pessac-Léognan - Bordeaux, FRA 紅酒

CHÂTEAU MINUTY - Côte de Provence, FRA 玫瑰葡萄酒

血腥瑪麗 - 以此經典雞尾酒治感宿醉或展開精彩週末

如您對任何食物有過敏反應或需要其他膳食的安排，請向我們的服務員聯絡。
所有價目以港幣計算及另加一服務費。 每人最低消費 HK$50