

MR & MRS FOX

BRUNCH MENU

Managed by east



COZY HOLIDAY DRINKS

\$68

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YELLOW!

Mango, banana, coconut milk

BERRIES BURST

Strawberries, raspberries, basil, vinegar cordial

MATCHA FRESH

Matcha, yuzu, tonic water, salt

PASSIONATE SPARKLING TEA

Passionfruit, peach, carbonated passionfruit peach tea



FREE FLOW

90 MINUTES

\$188pp

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WINE

WHITE ~ FANTINEL BORGIO TESIS Pinot Grigio. Grace DOC. Friuli. Italy

RED ~ ROCCA DELLE MACIE CONFINI Chianti DOCG. Tuscany. Italy

ROSÉ ~ GRENACHE ROMANCE CHATEAU DE BERNE Méditerranée IGP, France

SPARKLING ~ BELSTAR Glera, Bisol, Prosecco, Italy

BEER

BOTTLE PERONI BEER

SANGRÍA

PEACH Peach, Passionfruit, White Wine, Sprite

BERRIES Maple Syrup, Red Wine, Ginger Ale

**Only available on 1/F, Mr Fox*



BRUNCH SET \$318pp

APPETIZERS

FOR SHARING

EGGS BENEDICT

Prosciutto ham, cheese hollandaise sauce

&

MUESLI CUP (V)

Banana, honey, milk

MAINS

280g BLACK ANGUS RIB EYE +88

Peppercorn sauce, garlic, thyme

or

WAGYU BEEF FETTUCCINE

Braised wagyu beef cheek, basil, cherry tomato, feta cheese

or

BLACK ANGUS BURGER

Tomato, fresh lettuce, cheddar cheese, caramelised onion, spicy mayonnaise, fries

or

CHAR-GRILLED SALMON FILLET

Pearl couscous, bell pepper, raisins, pickled cucumber, sesame, fried shiso, teriyaki sauce

or

CHAR-GRILLED SPANISH CHICKEN

or

400g CANADIAN PORK CHOP +48

or

SEAFOOD SAFFRON BOMBA RICE (FOR 2) +148

Lobster tail, blue mussels, garlic shrimps, octopus, peas, semi-dried tomato

or

VEGETARIAN SPECIAL

(Please check with our staff for more details)

or

ORGANIC MUSHROOM RISOTTO (V)

(+80 SEARED FOIE GRAS)

Sautéed cèpe & mushroom, parmesan cheese, truffle oil

DESSERTS

BAKED BLUEBERRY CHEESECAKE

or

HOMEMADE WAFFLE (20mins) +48

Cream, fresh fruits, chocolate sauce

or

CHEF'S SELECTION

(Please check with our staff for more details)



All prices are in HK dollars & subject to 10% service charge.