



# HOLT'S CAFE

## Sunday Brunch Menu

### ONE SERVING

#### Seafood Platter

Oysters, King Crab, King Prawns, Clams  
Lemon Mignonette, Cocktail Sauce

(Additional \$100 to add **Half Lobster**)

### SMALL PLATES

(Unlimited refill)

#### Stir Fried Clams

Black Bean Chilli Sauce

#### Soy Sauce Chicken

Ginger and Scallion Sauce

#### Burrata

Heirloom Tomatoes, Pesto

#### Duck Foie Gras Torchon

Fig Jam, Cornichon

#### Crispy Prawn Wonton

Sweet & Sour Sauce

### A CHOICE OF MAIN COURSE

#### Smoked Salmon Avocado Toast

Soft Egg, Coriander

#### Casarecce Pasta

Forest Mushrooms, Black Truffle

#### Sautéed Wagyu Beef

Shaoxing Wine, Steamed Jasmine Rice

#### Premium Barbecue Pork Rice

Premium BBQ Pork, Organic Japanese Fried Egg

Japanese Rice with Aged Soy Sauce

#### Steak Frites 9oz USDA Rib Eye

Béarnaise

(Additional \$100)

#### Seared Salmon

French Beans, Sauce Vierge

### A CHOICE OF DESSERT

#### Pumpkin and Sago Soup

#### Red Bean Soup

with Sesame Glutinous Rice Dumplings

#### Holger Deh Or Noir 71.5% Chocolate Tartelette

#### White Cheese & Yuzu Entremet

\$488 per person

Additional \$268 inclusive free flow Prosecco,  
House White and Red Wine for 2 hours

*All prices are in HKD and subject to 10% service charge*



# HOLT'S CAFE

## 早午餐菜單

### 前菜

#### 海鮮拼盤

生蠔、帝王蟹、大蝦、蜆  
(加\$100可另享半隻龍蝦)

### 小碟

(無限任點)

#### 豉椒炒蜆

#### 豉油雞

#### 蕃茄布拉塔芝士沙律

#### 法式鴨肝凍批

#### 炸雲吞

### 主菜

(可選一款)

#### 煙三文魚牛油果多士 半熟蛋、芫荽

#### 黑松露蘑菇手捲意粉

#### 紹興酒爆和牛粒 絲苗白飯

#### 神級叉燒飯

蜜汁叉燒、日本有機煎蛋、山形大米 油飯配古方秘製陳年醬油

#### 美國肉眼牛扒 (9安士) 法式蛋醬 (另加\$100)

#### 香煎三文魚 法邊豆、初榨橄欖油醬

### 甜品

(可選一款)

#### 南瓜西米露

#### 紅豆沙芝麻湯圓

#### HOLGER DEH招牌71.5%朱古力撻

#### 白芝士柚子蛋糕

每位 \$488

另加 \$268 可享兩小時無限暢飲汽泡酒 紅酒及白酒

所有價格均以港幣計算，另加收一成服務費