



Louis Roederer champagne brunch 路易王妃香槟早午餐

11.30am to 2.00pm
only available on Saturday and Sunday
仅限每周六、日午间11.30点至2点

RMB388 /person
+ extra RMB398 to get 2 hours free flow champagne and half dozen of French oysters

antipasti 随心选小吃

Caesar salad with chicken, romaine lettuce, bacon, crouton and Caesar dressing
凯撒色拉, 鸡肉, 培根, 面包丁, 凯撒酱

bruschetta with tomato and basil
香脆面包片配番茄罗勒

Italian premium cold cuts selection
精选意式冷切肉

salmon cake with mustard dill sauce
三文鱼饼配芥末莳萝酱

homemade sausage and spiced cannellini bean
辣味自制香肠烩豆

egg 鸡蛋

slow cooked egg cappuccino, creamy cauliflower
花菜浓汤配温泉蛋

egg benedict with hollandaise sauce
班乃迪克蛋配荷兰汁

choose your favorite side dish 选择你的配菜

Serrano ham	cured salmon	Mortadella ham
塞纳诺火腿	腌渍三文鱼	魔塔泰拉火腿

fried egg: sunny side-up, over easy
煎蛋: 单面, 双面

choose your favorite side dish 选择你的配菜

Ibérico sausage, beef sausage, pork sausage, chicken sausage,
cuttlefish sausage, spinach, mushroom, tomato

伊比利亚香肠, 牛肉香肠, 猪肉香肠, 鸡肉香肠, 墨鱼香肠,
菠菜, 蘑菇, 番茄

main 主菜

your choice of one main
五选一

mushroom risotto, cheese fondue
菌菇烩饭, 奶酪汁

Linguine with tomato sauce and Argentina prawn
意面配番茄汁和阿根廷红虾

mezze maniche all'amatriciana, cured pork cheek, chilli tomato sauce
短管通心意面, 烟熏猪脸肉, 辣味番茄

pan seared sea bass, green peas, baby potato
香煎海鲈鱼, 青豆, 小土豆

black angus beef tenderloin with asparagus, mashed potato, black pepper sauce
扒安格斯牛柳, 芦笋, 黑椒汁

dessert 甜品

your choice of one dessert
五选一

almond tangerine panna cotta
杏仁柑橘奶冻

La Scala tiramisu
招牌提拉米苏

tropical baba
热带水果巴巴

Piedmont hazelnut gelato, Affogato
皮埃蒙特榛仁冰淇淋, 阿伏加朵

seasonal fruit
混合水果盘

If you have any food allergies, intolerance
or special dietary needs, please inform our service associate.
若您有任何食物要求, 过敏或忌口, 请先告知我们的服务人员。