

EGGS

Traditional Eggs Benedict with Prunier Caviar	\$278
Lobster Benedict with Hollandaise sauce	\$268
Egg Benedict With Serrano Ham ,Truffle Hollandaise On English Muffins	\$228
HEALTHY SELECTION	
Coconut Seed Deluxe Bowl: Chia Seed with Tropical Fruits, Goji Berries, Shredded Coconut, Walnuts and Date Syrup	\$208
Pita Bread with Hummus and Fried Chick Peas	\$188
Kale Salad Two Ways: Cream and Cottage Cheese, Toasted Hazelnuts and Honey Dressing	\$238

SOUPS

Lobster Bisque	\$208
Vegetable Soup Of The Day	\$168

All prices are in HK\$ and subject to 10% service charge Please contact our team in case of any concern for food allergies Seasonal ingredients on the menu may be subject to changes without prior notice, depending on the availability



SANDWICHES

Rainbow Sandwich Grilled Apricot Walnut Bread Topped with Lettuce, Carrot, Red Cabbage Tomato, Sprouts, Avocado, Red Radish and Baba Ganoush	\$228
Chef Toby's Ultimate Hot Dog Pork Sausage topped with Dehydrated Caviar, Truffle Mayo, Grilled Foie Gras and Onion Marmalade	\$258
Lobster Brioche Sandwich Boston Lobster with Herb Mayonnaise served in Toasted Brioche, Fries and Pickles	\$278
Cheese Burger Beef Patty , Cheddar Cheese, Tomatoes, Lettuce, and Onion Marmalade	\$318

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MAIN COURSES

Battered Altlantic Cod: Served with French Fried, Mushy Peas and Tartar Sauce	\$328
Indian Butter Chicken with Basmati Rice	\$338
Grilled Octopus, Chilli Lime Romesco Sauce Crispy Potato, Marinated Olives	\$328
Westholme Waygu Flank Steak Soy & Mirin Cured Egg yolk, Sous Vide Daikon, Daikon Puree and Shimeiji Tempura	\$378
Duck And Waffle Sunny Side Up, Truffle Maple Syrup with Gravy and Watercress Salad	\$368
Pulled Pork Buttermilk Pancake Burger, Cilantro Coleslaw with Pickled Red Onion	\$308
DESSERTS	
The Ritz-Carlton Cake - Valrhona Chocolate and Grand Marnier	\$168
Green tea and raspberry dome	\$168

Flaky Croffle:	
Vanilla Ice Cream, Warm Compote and Grated Brunost Cheese	\$178

Blueberry Cheese Cake

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Seafood Tower

Boston Lobster

Oyster Speciale ½ Dozen

River Prawns

Clams

New Zealand Green Shell Mussels

Razor Clam

With Mary Rose, Bearnaise, Green Apple Cilantro Mignonette

> Add on Prunier Caviar HK\$498 (30G)

HK\$1108 per set for two

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CAVIAR

Add 30g tin of caviar with traditional condiments

Prunier Classic	\$900
Beluga	\$6,200
Oscietra	\$1,700

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