

# All you can eat WEEKEND BRUNCH

\$380

SATURDAY, SUNDAY & PH

FIRST SITTING 12-3PM

SECOND SITTING 3:30-6:30PM

LAST CALL AT 2:15PM / 5:45PM

## SMALL PLATES

■ Vegetarian ■ Gluten-Free

\$180/pp for 4-10 years old

www.theenvoy.hk

### AUNTIE'S NETTED SPRING ROLLS

Airy and crisp with a juicy pork filling in Southeast Asian flair

### BUTTER CHICKEN LOLLIPOPS

Juicy and authentically Indian in creamy tomato, for a hassle-free enjoyment

### CHICKEN SKEWERS

Served with a savoury spiced peanut sauce

### TATER TOTS ■

Golden fried potato with a perfect crunch served with truffle aioli

### ZUCCHINI TEMPURA SLIDER ■

Served with tomato & balsamic dressing

### MARBLED HERBAL TEA ■

#### DEVILED EGGS

Vinegar, mustard, paprika, ginger powder, crispy parma ham, mayonnaise

### PULLED PORK MINI BURGER

Slow-cooked pulled pork with a tangy, robust chipotle mayonnaise

### SHRIMP & AVOCADO ON FILO SHELL

Spicy and sweet sambal shrimps with a contrasting mouthfeel

### SPICED TUNA WONTON CUPS

Served with sesame dressing and topped with fresh coriander

### SPINACH & COTTAGE CHEESE KÖFTE ■

A traditional staple of the Turkish diet, flavourful and crispy with a kick of spice

### OCTOPUS POTATO SALAD

Fresh-from-the-sea and lightly torched octopus, served with seasonal vegetables and house dressing

### TRUFFLE MUSHROOM FILO TART ■

Aromatic and earthy bite on crispy crust

### SALMON & CRAB ROLL

A mouthful of umami flavours from the ocean

### PANI PURI

· Lemongrass chicken & aromatic broth  
· Traditional: potatoes & chickpeas ■ ■

*HOW TO? Stuff fillings into the crispy puffed balls and pop them into your mouth!*

### CREAMY WILD MUSHROOM SPAGHETTI ■

Shallot, garlic, parsley, shaved Parmesan

### FISH BURGER

Sesame bun with rocket, mustard pickled relish, tartar sauce, fries

**BIG PLATES**  
choice of one

### ALL DAY BREAKFAST

Fried eggs, pan-seared pork sausages, bacon, baked beans, grilled tomato & salad

### STEAK & FRIES ■

Up a notch with USDA Rib Eye, served with truffle butter & red wine jus

## DESSERT PLATTER

to share

+\$120

LEMON TART

OPERA CAKE

SEA SALT ICE-CREAM

## All you can drink

### RED WINE

Emilio Moro  
Finca Resalso Tempranillo  
Ribera Del Duero / Spain / 2021

### WHITE WINE

Pierre Chainier, "Les Calcaires"  
Sauvignon Blanc  
Bordeaux / France / 2020

### ROSÉ

Château Minuity  
'M de Minuity' Rosé  
Provence / France / 2021

### CHAMPAGNE

G.H. Mumm  
Cordon Rouge Brut

### PERONI

by the bottle

### SOFT DRINKS

Coca-Cola/  
Coca-Cola Zero/ Sprite

### FRESH WATER

Elderflower cordial,  
homemade thyme syrup,  
yuzu juice, soda water

### JUICES

Apple/ Orange/  
Pineapple/ Cranberry

### FRUIT PUNCH

Orange juice, pineapple  
juice, cranberry juice,  
grenadine, soda water

+\$350

+\$120

## WHAT ELSE TO DRINK?

SPECIALTY COFFEE

+\$40

Kinako Latte / Matcha Mocha / Pandan Latte 2.0

all items are for dine-in consumption only

THE ENVOY

subject to 10% service charge