

# Altimate Sunday Brunch

#### SECRET GARDEN

Begin your brunch with fresh salad options...

Organic Heirloom Tomato with Baby Mozzarella and Arugula

Roasted Portobello Mushroom with Ham, Cheese and Baby Spinach

Baby Vegetable Salad with Tomato Jelly and Chilled Gazpacho

## EGGSTATIC STATION

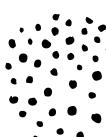
Make to order fresh egg specialties...

Poached Eggs with Grilled Asparagus, Crushed Potatoes, Iberico Ham and Hollandaise Sauce

Soft Scrambled Eggs on Toasted Artisanal Sourdough Bread with Avocado and Smoked Salmon

Truffle Egg Benedict with Homemade Brioche, Spinach and Bearnaise Sauce

Japanese Steamed Eggs with Oscietra Caviar & Scallion (Supplement + HK\$88)



#### ON THE GROUND AND BELOW THE SEA

Choose one main course below...

Maine Lobster Mac & Cheese

Classic Fish & Chips with Homemade Tartare Sauce

Capellini Pasta Primavera

BBQ Iberico Pork Rib with Hand-Cut Sweet Potatoes Fries

Ozone Signature Wagyu Beef Burger with Truffle Fries

Roasted Wagyu M7 Tenderloin with Crushed Zucchini, Baby Carrot and Beef Jus (Supplement +138)

Seasonal Seafood Platter with Boston Lobster, Oyster, Snow Crab, Prawns and Clam (Supplement +338)

#### SWEET LIVE-STATION

Ozone's favorite dessert station...

Dark Chocolate Fondant

Homemade Pancake and Waffle with Fresh Berries

A Selection of Ice Cream and Sorbet with Condiments

HK\$ 488 Per Person

### OPTIONAL BEVERAGE OFFERINGS

Free-Flow of Fruit-Secco and Soft Drinks for 2 Hours HK\$148

Free-Flow of Selected Cocktails, House Wine and Beer for 2 Hours HK\$268

Free-Flow of Veuve Clicquot, Yellow Label for 2 Hours HK\$348

Free-Flow of Dom Pérignon Vintage 2008 for 2 Hours HK\$1,288

ALL PRICES ARE SUBJECT TO 10 % SERVICE CHARGE