

# All you can eat WEEKEND BRUNCH \$365

SATURDAY, SUNDAY & PH 12-3PM last call at 2:45pm

www.theenvoy.hk

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subject to 10% service charge

## SMALL PLATES

### 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

### CROQUETTES

Golden fried mashed potato with a perfect crunch, served with truffle aioli

### PANI PURI

- Lemongrass chicken & aromatic broth
- Traditional: potatoes & chickpeas

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

### 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

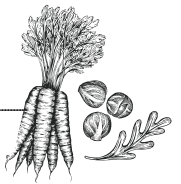
### SPINACH & COTTAGE CHEESE KÖFTE

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

### WAGYU MINI BURGER

Fluffy brioche stacked with juicy beef patty, candied bacon and shredded lettuce

## GREENS



### CUCUMBER & "WOOD EAR" MIX

Served chilled with chilli and lime sesame dressing

### FRESH GARDEN SALAD

Mesclun, cherry tomatoes, cucumber, quinoa, balsamic vinaigrette

### TRADITIONAL CAESAR SALAD

Croutons, crispy bacon bits, caesar dressing

### WARM OCTOPUS SALAD

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

### VEGETABLE MOUSSAKA

Layered carrot, eggplant, potato, tomato & bell pepper, with coconut sambal gravy

### ASIAN-SPICED BEEF PIE

A twist on a weekend brunch classic, served with mixed salad and fries



### BANGERS & MASH

Pan-seared pork sausages, and perhaps the creamiest and fluffiest mashed potatoes

### STEAK & FRIES

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

## DESSERTS

+\$50 / choice of one

### FUDGY CHOCOLATE BROWNIE

Mixed berries

### VICTORIAN KAYA PANDAN CAKE

Creamy mascarpone filling and coconut macaroon

### STRAWBERRY CREAM PUFF

Apricot gel, sugar dust

## All you can drink

+\$295

### CHAMPAGNE

G.H. Mumm  
Cordon Rouge Brut

### WHITE WINE

Invivo Sauvignon Blanc  
Marlborough / New Zealand / 2017

### ROSÉ

Hecht & Bannier Rosé  
Provence / France / 2018

### RED WINE

Farnese Fantini  
Montepulciano D.O.C.  
Abruzzo / Italy / 2015

## WHAT ELSE TO DRINK?

### PERONI \$65

By the bottle

### BLOODY MARY \$90

Vodka, homemade spicy mix, tomato juice, lemon juice

### SPECIALTY COFFEE \$40

Kinako Latte / Matcha Mocha /  
Pandan Latte 2.0 / Passionfruit Coconut Latte

THE ENVOY