

All you can eat WEEKEND BRUNCH \$380

SATURDAY, SUNDAY & PH 12-3:30PM last call at 2:45pm

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SMALL PLATES

■ Vegetarian ■ Gluten-Free

subject to 10% service charge

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

WARM OCTOPUS SALAD

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

PORCINI MUSHROOM SPAGHETTI* ■ ■

Black truffle, kenyan beans & herb butter sauce
*gluten-free

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
+\$90 / choice of two

FUDGY CHOCOLATE BROWNIE

Mixed berries

VICTORIAN KAYA PANDAN ROLL

Creamy mascarpone filling and coconut macaroon

STRAWBERRY CREAM PUFF

Apricot gel, sugar dust



All you can drink +\$320

RED WINE

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

WHITE WINE

Invivo Sauvignon Blanc
Marlborough / New Zealand / 2017

ROSÉ

Hecht & Bannier Rosé
Provence / France / 2018

CHAMPAGNE

G.H. Mumm
Cordon Rouge Brut

PERONI

by the bottle

WHAT ELSE TO DRINK?

PAMAPELLE TONIC \$90

Pamapelle / tonic /
grapefruit

SPECIALTY COFFEE \$40

Kinako Latte / Matcha Mocha /
Pandan Latte 2.0 /
Passionfruit Coconut Latte /
Iced Peach Chai Latte