

# All you can eat WEEKEND BRUNCH

\$350

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

www.theenvoy.hk

f @ theenvoyhk

subject to 10% service charge

## SMALL PLATES

### AUNTIE'S NETTED SPRING ROLLS

Airy and crisp, loaded with Southeast Asian fillings

### BUTTER CHICKEN LOLLIPOPS

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

### MARBLED HERBAL TEA DEVILED EGGS

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

### PANI PURI

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

*HOW TO?* Stuff fillings into light and crispy puffed balls, then quickly pop them into your mouth!

### PULLED PORK MINI BURGER

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

### SPICED TUNA WONTON CUPS

Crunchy with chopped tuna in sesame dressing, topped with fresh coriander

### SHRIMP & AVOCADO ON FILO SHELL

Spicy and sweet sambal shrimps with a contrasting mouthfeel

### SPINACH & COTTAGE CHEESE KÖFTE

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

## GREENS

### CUCUMBER & "WOOD EAR" MIX

Served chilled with chilli and lime sesame dressing

### FRESH GARDEN SALAD

Mesclun, cherry tomatoes, cucumber, quinoa, balsamic vinaigrette

### "NINE VEGETABLES" RAGOUT

A rich, decadent stew with well-seasoned vegetables, served with garlic baguette

### WARM OCTOPUS SALAD

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

### BANGERS & MASH

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

### STEAK & FRIES

Quintessentially British, served with fries, herb butter, truffle jus



### "BLACK TRUFFLE" SPAGHETTI

Gluten-free pasta, broccoli, wild mushroom, parmesan cheese, sautéed with herb butter

### ASIAN-SPICED BEEF PIE

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

## DESSERTS

+\$50 / choice of one

### BANOFFEE PIE 2.0

Burnt banana, toffee, chocolate dust

### LAYERED CHOCOLATE CAKE

Brandy snap basket, mixed berries

### STRAWBERRY CREAM PUFF TART

Apricot gel, sugar dust

All you can drink +\$290

### WHITE WINE

Invivo Sauvignon Blanc  
Marlborough / New Zealand / 2017

### CHAMPAGNE

G.H.Mumm Cordon Rouge Brut

### RED WINE

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

### ROSÉ

Hecht & Bannier Rose  
Provence / France / 2018

## 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