

NEW YEAR'S BRUNCH

All you can eat

\$395

SERVING TIME 12-3:30PM 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 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



CAESAR SALAD

Croutons, crispy bacon bits, caesar dressing

CUCUMBER & "WOOD EAR" MIX

Served chilled with chilli and lime sesame dressing

FRESH GARDEN SALAD

Mesclun, cherry tomatoes, cucumber, quinoa, balsamic vinaigrette

WARM OCTOPUS SALAD

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

BIG PLATES TO SHARE



CARVING

HERB-CRUSTED ROASTED RIB EYE
HONEY-GLAZED GAMMON HAM
ROASTED FREE RANGE SPRING CHICKEN

VEGETABLE MOUSSAKA

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

with sautéed vegetables and mashed potato

All you can drink

+\$295

CHAMPAGNE

G.H. Mumm
Cordon Rouge Brut

MULLED WINE

red wine / spices /
fruits

RED WINE

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

ROSÉ

Hecht & Bannier Rosé
Provence / France / 2018

WHITE WINE

Invivo Sauvignon Blanc
Marlborough / New Zealand /
2017



DESSERT PLATTER +\$100

APPLE CRUMBLE
TART

& CRUNCHY
CHOCOLATE CAKE

Mixed Berries

WHAT ELSE TO DRINK?

PAMAPELLE TONIC \$90

Pamapelle / tonic / grapefruit wheel

SPECIALTY COFFEE \$40

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

THE ENVOY