

**BRUNEBLONDE**

FOOD & BEVERAGE

## **BREAKFAST MENU (08:30 am – 11:30 am)**

### **Parisian Breakfast**

Freshly Baked Baguette, Selection of Jam, Butter, Freshly Squeezed Orange Juice	\$115
Butter Croissant, Selection of Jam, Butter, Freshly Squeezed Orange	\$115
Baguette Filled with French Ham and Aged Comte, Freshly Squeezed Orange	\$125

### **Fruits and Yoghurts**

Natural or Fruit Yoghurt	\$70
Fresh Seasonal Berries	\$165

### **Bakeries and Cereals**

Assorted Danish Pastries, Pain Au Chocolate and Muffins, Doughnuts, Croissants	\$110
Home-made Grain and Nut Cereal, Sliced Banana	\$90
Bircher Musli, Combination of Fruit Yoghurt, Oatmeal, Nuts, Fresh Berries and Cream	\$90

### **Breakfast Specialties**

Scrambled Egg White, Green Asparagus, Herb Mushrooms	\$165
Grand Hyatt "Eggs Benedict"	\$155
Omelet With Your Choice of Ham, Cheese, Mushroom, Tomato or Onion	\$165
Congee With Chicken, Black Mushroom, Condiments	\$165

### **Beverages**

Freshly Squeezed Orange, Grapefruit, Pineapple, Watermelon or Carrot Juice	\$80
Selection of Tea or Chinese Tea	\$73
Coffee or Decaffeinated Coffee	\$73
Hot or Cold Chocolate	\$73
Fresh Milk, Skimmed Milk or Soy Milk	\$73

### **Healthy Balance Juice (08:30 am – 09:00 pm)**

Good Morning Juice (Orange, Carrot, Apple)	\$140
Re-Energize Juice (Strawberry, Mango, Blueberry, Orange)	\$160
Anti-Stress Juice (Green Apple, Celery, Ginger, Cucumber, Honey)	\$140
Antioxidant Juice (Blueberry, Banana, Kiwi, Cranberry)	\$140
Mango-Coconut Smoothie	\$140
Strawberry-Oatmeal Breakfast Smoothie	\$140

All Prices in HK\$ and Subject to 10% Service Charge

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## All Day Dining (11:30 am – 09:00 pm)

### Appetizers, Salad and Soup

Caesar Salad, Romaine Hearts, Herb Croutons, Bacon, Anchovies, Parmesan	\$210
- With Your Choice of Grilled Chicken Breast or Home Smoked Salmon	\$240
Garden Green Salad, Organic Herbs, Avocado, Sprouts and Buttermilk Dressing (V)	\$180
Home Smoked Salmon Fillet with Endive, Raisin and Almond, Light Mustard Dressing	\$210
Prawn and Organic Avocado Salad with Lemon-Grape Seed Oil Dressing	\$210
Salad Nicoise, Garden Salad, Tuna, Tomato, Egg, Anchovies	\$250
Italian Vine Ripened Tomatoes, Arugula, Buffalo Mozzarella, Fresh Basil	\$200
Chicken Consommé with Summer Vegetable	\$135
Chinese Soup of the Day	\$120

### Sandwiches, Wrap and Burger

Croque-Monsieur, French Ham, Gruyere	\$170
Grand Hyatt Club Sandwich	\$230
- Your Choice of Whole Wheat, Sourdough or White Bread	
Lebanese Mezza Plate (V)	\$200
- Hummus, Baba Ghanoush, Fattoush, Falafel, Warm Pita Bread	
USDA Prime Beef Burger, Your Choice of Topping	\$240
- Grilled Onions, Mushrooms, Cheddar Cheese, Bacon, Fried Egg	
Assorted Finger Sandwiches; Egg Salad, Tuna, Smoked Salmon, Ham & Cheese	\$210

### Main Course

Penne Bolognese, Parmigiano Reggiano	\$240
Steamed Chicken Breast, Asparagus, Organic Garden Lettuce, Mustard Seed Dressing	\$200
Braised Bean Curd, Black Mushrooms, Seasonal Vegetables	\$200
Egg Noodle Soup, Beef Brisket, Shrimp Wontons	\$210
“Yeung Chow” Style Fried Rice, BBQ Pork, Shrimps, Egg and Spring Onion	\$220
Vietnamese Rice Noodles, Sliced Raw Australian Wagyu Beef, Lemon Grass in Broth	\$275
Stir-Fried Prawns “Sichuan” Style with Honey Beans, Garlic, Chili Sauce, Steamed Rice	\$285
Singapore Noodle	\$220
- BBQ Pork, Shrimps, Capsicum, Bean Sprout, Cashew Nut and Chili	

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**Desserts**

Classic Tiramisu	\$100
Mango Pudding	\$110
Crème Brulee with Marinated Fresh Berries	\$110
Trio of Chocolate Mousse, Warm Chocolate Sauce	\$95
Assorted European Cheese, Dried Figs, Walnut, Crackers, and Italian Marmalade	\$200

## WINE & COCKTAIL

### Champagne

Grand Vintage - Moet & Chandon 2006

Rosé - A.Gratien

### By Glass

\$260

\$230

### By Bottle

\$1350

\$1150

### White Wine

France BOURGOGNE - Chassagne-Montrachet - M. Morey 2013

LOIRE VALLEY - Sancerre - Nuance - V. Pinard 2013

Italy FRIULI-VENEZIA GIULIA - Pinot Grigio - L. Felluga 2013

\$215

\$170

\$140

\$1075

\$850

\$700

### Red Wine

France BORDEAUX - Chateau Larrivet Haut-Brion 2008

BOURGOGNE - Chambolle-Musigny - L. Roumier 2012

Australia ADELAIDE HILLS - Shiraz - Shaw & Smith 2013

\$220

\$200

\$180

\$1100

\$1000

\$900

## COCKTAIL

### Thai Basil Gimlet

Tanqueray 10 Gin, Cointreau, Fresh Thai Basil, Lime Juice, Simple Syrup

\$130

### Asian Martini

Stolichnaya Elite Vodka, Triple Sec, Lemon Juice, Coriander Root, Fresh Ginger, Simple Syrup

\$160

### Champagne Mojito

Havana Bianco Rum, Fresh Lime and Mint Leafs topped up with De Sousa Tradition Champagne

\$195

### Jade Garden

Hendricks Gin, Chamomile Syrup, Apple Juice, Peach Schnapps, Mint Leaves, Lime Wedge

\$130

## MOCKTAILS

### Virgin Banana-Mango Daiquiri

Fresh Banana, Mango Juice, Lemon Juice, Simple Syrup

\$98

### Red Dragon

Fresh Watermelon, Pitaya (Dragon Fruit), Apple, Lime Juice, Honey

\$98

### Strawberry Fizz

Fresh Strawberries, Cucumber, Apple Juice, Lime Juice, Simple Syrup

\$98

# **BRUNEBLONDE**

VALET PARKING  
2 hours free valet service