Murray lane

AVAILABLE ON SATURDAY AND SUNDAY, 12 P.M. TO 2:30 P.M.

Tapas Brunch

HKD 598 per adult HKD 368 per child

between 5 and 11 years old

Additional tapa at HKD 100 each

Free Flow Beverage Package HKD 248 per adult
Pitcher of Sangria HKD 198
Glass of Sangria HKD 68
Choose from Red, White or Cava

Tapas Brunch

APPETISER SPREAD

Help yourself to a flavourful array of cured meat, pâtés, premium cheeses, assorted breads and pastries.

TAPAS

Your choice of three tapas from the selection below:

Natural oyster (2 pcs)

Chilled gazpacho soup, watermelon (V)

Foie mi-cuit skewers

Potato and mayo salad "Rusa", salmon roe, picos

Tomato salad, smoked herring, fresh oregano

White anchovies, garlic oil "Picada"

Padron peppers slightly seasoned (V)

Octopus "Gallega" with potato and smoked paprika

Murray Lane beef slider (2 pcs)

Squid croquettes, alioli

Mushroom croquettes, truffle mayo (V)

Prawns "Ajillo" style

Slow cooked egg, agria potatoes, black pudding

Slow cooked egg, agria potatoes, wild mushrooms (V)

Fried chorizo in red wine sauce

Bikini truffle & ham

WEEKLY CARVERY

SWEET TREATS

Churros with assorted condiments

Catalan cream

Selection of cakes

Tapas Brunch

CAVA

CODORNÍU 1551 BRUT NV CODORNÍU 1551 ROSE NV

WHITE WINE

2019 El Coto Blanco, Rioja 2020 Enate Chardonnary 234, Somontano 2020 Torres Celeste Verdejo 2020, Verdejo

RED WINE

2014 Bodega Vallobera Tempranillo Blend, Rioja
2018 Enate Cabernet Merlot, Somontano
2016 Torres Reserva Sangre de Toro Syrah Blend, Catalunya

BEER

Estrella Damm
Estrella Damm Lemon

SOFT DRINK & JUICE

COCKTAIL

Farmers Tea Tonic Costa Romera Sangria