

All you can eat WEEKEND BRUNCH

\$380

SATURDAY, SUNDAY & PH

FIRST SITTING 12-3PM

SECOND SITTING 3:30-6:30PM

LAST CALL AT 2:15PM / 5:45PM

■ Vegetarian ■ Gluten-Free

\$180/pp for 4-10 years old

www.theenvoy.hk

f @ theenvoyhk

SMALL PLATES

PANI PURI

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

HOW TO? Stuff fillings into the crispy puffed balls and pop them into your mouth!

SHRIMP & AVOCADO ON FILO SHELL

Spicy and sweet sambal shrimps with a contrasting mouthfeel

MARBLED HERBAL TEA ■ DEVILED EGGS

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

SPICED TUNA WONTON CUPS

Served with sesame dressing and topped with fresh coriander

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

TATER TOTS

Golden fried potato with a perfect crunch served with truffle aioli

SPINACH & COTTAGE ■ CHEESE KÖFTE

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

CHICKEN SKEWERS

Served with a savoury spiced peanut sauce

PULLED PORK MINI BURGER

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

OCTOPUS POTATO SALAD

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

CREAMY WILD MUSHROOM SPAGHETTI ■

Shallot, garlic, parsley, shaved Parmesan

FISH BURGER

Sesame bun with hoki fish, rocket, mustard pickled relish, tartar sauce, fries

BIG PLATES

choice of one

ALL DAY BREAKFAST

Fried eggs, pan-seared pork sausages, bacon, baked beans, grilled tomato & salad

STEAK & FRIES ■

Up a notch with USDA Rib Eye, served with truffle butter & red wine jus

DESSERT PLATTER

to share

+\$120

LEMON TART

NUTELLA BROWNIE

SEA SALT ICE-CREAM

All you can drink



RED WINE

Emilio Moro
Finca Resalso Tempranillo
Ribera Del Duero / Spain / 2021

WHITE WINE

Pierre Chainier, "Les Calcaires"
Sauvignon Blanc
Bordeaux / France / 2020

ROSÉ

Château Minuity
'M de Minuity' Rosé
Provence / France / 2021

CHAMPAGNE

G.H. Mumm
Cordon Rouge Brut

PERONI

by the bottle

SOFT DRINKS

Coca-Cola/
Coca-Cola Zero/ Sprite

FRESH WATER

Elderflower cordial,
homemade thyme syrup,
yuzu juice, soda water

JUICES

Apple/ Orange/
Pineapple/ Cranberry

FRUIT PUNCH

Orange juice, pineapple
juice, cranberry juice,
grenadine, soda water

+\$350

+\$120

WHAT ELSE TO DRINK?

SPECIALTY
COFFEE

+\$40

Kinako Latte / Matcha Mocha / Pandan Latte 2.0

all items are for dine-in consumption only

THE ENVOY

subject to 10% service charge