

mr wolf

Brunch Menu

Breakfast

Ham croquettes 西班牙火腿炸丸子 \$40/each (每件)

Sausage roll, HP sauce 英式特色棕醬香腸卷 \$50/each 每件

Banana Bread 香蕉麵包 \$40

Ham & Cheese Croissant 芝士火腿牛角包 \$45

Eggs Any Way on Toast 蛋配多士 \$65

(add salmon or bacon 加三文魚或煙肉 +\$25)

Bacon Sarnie 英國煙肉，牛油多士，惠普醬 \$80

smoked British streaky bacon, buttered toast, HP sauce

Shakshuka 辣茄醬烩蛋配多士 \$95

2 eggs poached in a spiced tomato broth, with toasted sourdough

Seasonal Fruit Bowl 時令鮮果盤 \$90

Fruit Muesli 牛奶水果什錦穀麥 \$90

Tofu Scramble 多士配有機炒豆腐，橄欖，羊奶芝士，半乾番茄，菠菜 \$90

organic tofu, olives, feta, sun dried tomatoes and spinach on toast

Avocado Smash 牛油果蓉，烩蛋，羊奶芝士，多士 \$110

fresh smashed avocado, poached egg, feta on sourdough toast

Veggie Upgrade (tomato and sautéed mushrooms) +\$10 升級加蕃茄炒蘑菇
Deluxe Upgrade (choose to add bacon or salmon) +\$35 升級加煙肉或三文魚

Mr Wolf Pancakes 乳酪班戟，楓糖漿，香草雪糕 (可選配藍莓/香蕉) \$120 Wolf Cub size 迷你班戟 \$50
buttermilk pancakes with blueberries OR banana, both served with maple syrup and ice-cream

Eggs Benedict 班尼迪克蛋 (配火腿/煙三文魚/煙肉/牛油果) \$125

english muffin topped with spinach, poached egg & homemade hollandaise sauce
(choose from ham, smoked salmon, bacon or avocado)

Breakfast Bowl 牛油果羽衣甘藍藜麥早餐碗 \$130

poached eggs, halloumi, quinoa, hummus, kale, avocado & dukkah

3 egg omelette 奄列 (可選3款配料：火腿/芝士/洋蔥/蘑菇/番茄/煙肉/煙三文魚)

choice of 3 fillings: ham, cheese, onion, mushroom, tomato, bacon, smoked salmon

Sweetcorn Fritters 烩蛋牛油果配粟米煎餅 \$140

with avocado, poached egg, bacon and hollandaise

Cinnamon French Toast 肉桂香蕉雜莓法式多士 \$120

french toast topped with banana, mixed berries and whipped cream

Chicken & Avocado Toasties 雞肉番茄牛油果多士 \$85

Ham & Cheese Toasties 火腿芝士多士 \$75

Ham, Cheese & Tomato Toasties 火腿芝士番茄多士 \$85

Egyptian Eggs 土耳其包，紅菜頭，牛油果，芝麻菜，開心果，烩蛋 \$140

Turkish bread, beetroot, avocado, rocket, pistachio with poached eggs

8oz Steak And Eggs 快熟牛扒雞蛋 \$185

grilled minute steak with eggs as you like

Breakfast Burrito 墨西哥捲餅配辣茄醬，煙肉，香腸，炒蛋，烤番茄，蘑菇，芝士 \$130

toasted tortilla with bacon, sausage, scrambled eggs, onion, grilled tomato, mushrooms and grated cheese with spicy tomato sauce

The Big Bad Wolf Breakfast 招牌早餐 \$190

(自選煮法) 雞蛋兩隻，坎伯蘭香腸，煙肉，薯餅，焗豆，蘑菇，多士，烤番茄

2 eggs in any style, Cumberland sausage, smoked streaky bacon, hash brown, baked beans, mushrooms, toast and grilled tomato

Porridge with Brown Sugar and Berries 黃糖漿果稀飯 \$90

Savory Mince on Turkish Toast 土耳其碎肉多士 \$120

Dirty Eggs 雙蛋，辣椒薯仔，洋蔥，辣肉腸，牛油果，車打芝士 \$145

2 fried eggs, paprika potatoes, onion, chorizo, avocado and cheddar cheese

prices subject to 10% service charge

Salads

(add grilled chicken, beef or poached salmon +\$65 另加烤雞肉，牛肉或水煮三文魚)

Pearl barley, avocado, quinoa and pickled red cabbage vegan salad \$145

薏米牛油果藜麥醃紅捲心菜素沙律

Psychedelic carrots, smoked aubergine, puffed rice, dukkah \$150

紅蘿蔔，煙茄子，米通，杜卡

Greek salad, aged Feta, oregano, pickled watermelon \$155

希臘沙律配陳年羊奶芝士，奧勒岡葉，醃西瓜

Grilled steak, beetroot, carrot and Fourme d'Ambert \$175

烤牛扒法國藍芝士紅菜頭蘿蔔沙律

Charred squid, pork belly, coconut dressing, Thai herbs \$185

泰式香草椰子醬燒魷魚五花肉沙律

Poached salmon, spiced quinoa and broccoli salad \$185

慢煮三文魚配嫩莖青花菜藜麥沙律

King prawns, marinated tomatoes, avocado mousse \$225

醃蕃茄牛油果慕斯大蝦沙律

Bigger Stuff

Trofie Bolognese \$185

意大利肉醬手工短意粉

Linguini vongole, garlic, chilli, white wine \$175

白酒辣香蒜蜆肉扁意粉

Wagyu burger, red Leicestershire cheese, burger sauce \$190

和牛漢堡配甘菊汁紅芝士，漢堡醬汁

Fish and chips: Beer battered cod, chips, tartare sauce \$220

啤酒麵糊炸鱈魚，薯條，他他醬

8oz tenderloin steak sandwich, caramelized onions, tomato and lettuce \$295

8安士牛柳三文治，焦糖洋葱，番茄，生菜

Choose your sauce: Horseradish mayo, tomato relish, BBQ or Sriracha mayo

可選：辣根蛋黃醬 / 番茄醬 / 燒烤醬 / 泰式辣蛋黃醬

Steaks

8oz Tenderloin 8安士牛柳 \$295

12oz Sirloin 12安士西冷扒 \$350

12oz Ribeye 12安士肉眼扒 \$350

24oz Tomahawk 24安士斧頭扒 \$500

Chateau-Briand Wellington (for 2 or to 3 share, please allow 45mins)

威靈頓牛扒 (二或三人分享) \$650

Add half a grilled fresh Canadian Lobster to any steak + \$300

任何扒類，另配烤加拿大鮮龍蝦半隻+\$300

All steaks come with a choice of two sides from:

Dauphinoise potatoes, french fries, sautéed spinach, green beans, mixed salad.

所有扒類自選兩款配菜：法式焗薯，薯條，炒菠菜，青豆或什錦沙律

Sauces: peppercorn, béarnaise, café de paris butter 醬汁可選：黑椒汁 / 蛋黃醬 / 法式牛油香草汁

SUNDAY ROAST ALL YOU CAN EAT BUFFET \$288

星期日自助餐 (午餐12-3PM，晚餐6-9PM)

Sunday Lunch and Dinner - 12noon to 3pm and 6pm to 9pm

Roast Rib of Aged Beef, Wicks Manor Crackling Pork Loin, Million Herbs Roast Chicken
And dripping roasties, truffled cauliflower cheese, roast carrots, peas and smoked bacon, red cabbage,
yorkies, bone marrow gravy and dessert selection.

Two Hour Drinks Free Flow Upgrade \$250 另配兩小時任飲優惠

(Soft Drinks, Beers, Red and White Wine, Rosé, Prosecco, Juices)

prices subject to 10% service charge

Desserts

Passion fruit soufflé, white chocolate ice cream \$120

熱情果梳芙厘，白朱古力雪糕

Tarte tatin, salted caramel ice cream \$120

反烤蘋果撻配焦糖雪糕

Crème brûlée \$120

焦糖布丁

Sticky toffee pudding, vanilla custard \$120

拖肥布丁，香草吉士

Flour-less dark chocolate hot pot, vanilla ice cream \$120

無麵粉黑朱古力火鍋，香草雪糕

Cheesecake mousse, blackberry, crumble topping \$120

芝士蛋糕慕斯，黑莓，餅碎

A selection of European cheese, oat cakes \$210

歐式芝士配燕麥餅

Ice creams and sorbets \$100

雪糕，雪葩

prices subject to 10% service charge