



CATCHIC

Urban Brunch

\$368 - Regular Brunch
inclusive of unlimited starters,
choice of one main dish and a dessert platter

\$298 - Light Brunch
inclusive of unlimited starters and a dessert platter

\$188 children between 3 and 11 years old
inclusive of unlimited starters, dessert platter and
a glass of orange juice

All packages include coffee or tea

+\$268 - 2 hour Free Flow Beverages

Perrier- Jout Grand Brut NV Champagne
Pinot Grigio, Rewild, Murray Darling, Australia
Cabernet Sauvignon, La Joya, Reserva,
Colchagua Valley, Chile
Sangria
Tsing Tao (Bottled)
Orange Juice



Starters

Mini Sashimi Platter SH
Salmon, Tuna, Shrimp, Hamachi

Wagyu Beef Carpaccio

Crab Meat Brioche Toast with Caviar SH

Braised Abalone and Fish Maw SH P

Sweetcorn Fish Maw and Chicken Soup

Angel Prawn Arancini Balls SH
with Mentaiko Aioli

Oysters Kilpatrick SH

Steamed Shrimp Dumpling SH P

Thai Style Crispy Pork Belly and Pomelo Salad P

Eggs Benedict with Bacon and Avocado P

Main Course

Grilled Yellow Spring Chicken N
Salted Egg Curry Buttermilk Sauce, Steamed Rice/Roti/Chips

Wok-fried King Prawn with Mango SH
Sakura Garlic Chilli Sauce

Braised Wagyu Beef Cheek with Bulgogi Sauce

Tandoori Cauliflower Steak V
Mint Yoghurt, Curry Sauce, Roti

Seafood Paella +\$38 SH P
King Prawn, Scallop, Barramundi, Clam

Grilled Wagyu M-5 Beef Striploin +\$68
Broccolini, Baby Carrot, Potato Fondant, Miso Wasabi Butter, Red Wine Reduction

Contains: N Nuts SH Shellfish V Vegetarian P Pork

All prices are in HKD and subject to 10% service charge for dine-in.
Centricity Members registered on the app can enjoy a service charge waiver.





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Starters

Mini Sashimi Platter **SH**
Hamachi, Tuna, Salmon, Shrimp

Iberico Ham and Tomato Bruschetta **N** **P**

Stir-fried Soft Shell Shrimp **SH**
Salty Egg and Crab Roe

Braised Abalone and Fish Maw **SH** **P**

Drunken Chicken and Shrimp Roll **SH**

Poached Cuttlefish
Sichuan Peppercorn Garlic Chilli Sauce

Oysters Kilpatrick **SH**

Steamed Crab and Pork Dumpling **SH** **P**
Crab Paste Sauce

Thai Style Roasted Beef and Green Papaya Salad **N**

Egg Benedict with Bacon and Avocado **P**

Main Course

Provençal Rack of Lamb with Walnuts **N**
Artichoke, Cherry Tomato, Cauliflower, Crispy Yellow Beans,
Celeriac Purée, Harissa Sauce and Lemon Yoghurt Dressing

Bak Kut Teh **SH** **P**
U.S Pork Spare Ribs, Abalone, Mushroom, Tofu Puff,
Herbs, Youtiao, Garlic, Chilli, Soy Sauce, Steamed Rice

Grilled Yellow Spring Chicken **N**
Salty Egg Curry Butter Milk Sauce, Steamed Rice/Roti/Chips

Linguini with Asparagus and Avocado Cream **N** **V**
Baby Spinach, Toasted Hazelnut, Burrata Cheese

Steamed Seafood Platter with Garlic and XO Sauce +\$38 **SH** **N**
(King Prawn, Red Fish, Scallop)
Served with Tomato and Pumpkin Rice Soup

Grilled Wagyu M-5 Beef Striploin +\$68
Broccolini, Baby Carrot, Potato Fondant, Miso Wasabi Butter, Red Wine Reduction

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