

# St. Patrick's Day Sunday Brunch Menu

## Salad Bar & Garden Greens

### The Garden Harvest:

*Crisp Romaine and Seasonal Mixed Greens—the perfect foundation for your creation*

### Farm-Fresh Accents:

*A colorful palette of Cherry Tomatoes, Julienned Carrots, Crunchy Cucumbers, and Vibrant Capsicum*

### Artisan Toppings:

*Enhance your bowl with Earthy Beetroot, Sweet Corn, Briny Olives, and Zesty Capers*

### Signature Emulsions:

*Choose from our creamy Thousand Island, classic French, or Herb Vinaigrette*

### The Garnish Station:

*Add texture with Buttery Toasted Pine Nuts, Crunchy Bread Croutons, Savory Bacon Bits, and Freshly Grated Parmesan Cheese*

## Cold Dishes & Seafood

### The Amalfi Harvest Platter

*An "Italian Kaleidoscope" featuring Milano Salami, Buffalo Mozzarella Bocconcini, herb-marinated artichoke hearts, and Sicilian Castelvetrano olives*

### Signature Quinoa & Pomegranate Salad:

*Light, nutty quinoa with fresh herbs, citrus dressing, and vibrant pomegranate seeds*

### Smoked Duck Breast & Salmon:

*Thinly sliced tea-smoked duck with balsamic orange glaze and premium Atlantic smoked salmon*

### The Chilled Ocean Catch:

*A premium selection of Crab Legs, Chilled Prawns, Mussels, and Whelks*

### Artisan Sashimi & Sushi Station:

*Freshly sliced seasonal fish and assorted sushi served with traditional accompaniments*

### Japanese Delicacies:

*A trio of Chuka Salad, Goma Iidako (Baby Octopus), and Seasoned Hotate Himo.*

## Specialty Salads: Indian Papaya & Chili, Creamy Avocado Salad, and Truffle Wild Mushroom Salad

### The Dubliner Green Salad:

*Baby spinach, crisp Granny Smith apples, and candied walnuts with a honey-mustard vinaigrette*

## The Kettle (Soup)

### Traditional Irish Potato & Leek

*A silky classic topped with crispy chives and fresh cream*

## The Live Cooking Stations

### The Atlantic Pan-Sear:

*Live cooking of Haddock and Calamari with Emerald Garlic-Herb Butter or a Lemon-Caper glaze*

### St. Patrick's Boxy Bar:

*Freshly griddled Irish Potato Pancakes with Smoked Salmon, Bacon, Sautéed Cabbage, Cheddar, and Chives*

## The Leprechaun's Carvery

### Guinness-Glazed Roasted Beef Rib-Eye

*Slow-roasted and basted in a rich stout reduction for a deep, malty crust. Served with Roasted Root Vegetables and a dark malt gravy*

# International Hot Mains

## *The Irish & Western Selection*

### **Pistachio-Crusted Lamb Legs:**

*Roasted with a vibrant green herb and pistachio crust, served with a light mint jus.*

### **Beef and Guinness Stew:**

*Tender beef slow-simmered in stout with carrots and onions (Best paired with crusty bread)*

### **Fisherman's Pie:**

*A coastal medley of cod and haddock in creamy leeks, topped with a Golden Cheese & Herb Crust (No potato topping)*

### **Baked Portobello Mushrooms with Pesto & Pine Nuts:**

*coastal medley of cod and haddock in creamy leeks, topped with a Golden Cheese & Herb Crust (No potato topping)*

### **Baked Salmon with "Everything Bagel" Spice Crust:**

*crunchy topping of poppy seeds, sesame seeds, garlic, and onion*

### **Vegetarian Pasta al Forno:**

*Baked Rigatoni with Roasted Mediterranean Vegetables, spinach, and a creamy three-cheese béchamel*

## *The Oriental & Indian Kitchen*

### **Signature Steamed Garoupa:**

*Freshly caught and steamed with superior soy, ginger, and scallions.*

### **Twice-Cooked Pork (Hui Guo Rou):**

*Sichuan classic features thinly sliced pork belly stir-fried with leeks, bell peppers, and a bold chili bean paste*

### **Braised Baby Pak Choy with Shiitake:**

*Tender greens drizzled with a premium mushroom reduction and garlic oil*

### **Wok-Fried Chicken with Dried Chili & Cashews:**

*A savory Kung Pao style with crunchy nuts*

### **Imperial Dim Sum Basket:**

*Handcrafted Har Gow and Siew Mai dumplings*

### **Traditional Butter Chicken:**

*Our signature creamy tomato-based Indian curry with Aromatic Basmati Rice*

## The Grand Patisserie & Chinese Sweets

### **The Global Sweet Spread:**

*Classic French Apple Tarte Tatin, Japanese Matcha Mousse, St. Paddy's Lemon Cheesecake, and Irish Coffee Tiramisu*

### **Oriental Corner:**

*Double-Boiled Papaya with Snow Fungus and Chilled Mango Sago with Pomelo*

### **Petit Fours:**

*Baked Portuguese Egg Tarts, Osmanthus Jelly, and Fresh Fruit Platter*



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