

# SUNDAY SEAFOOD BRUNCH

SERVING BETWEEN 12-3 NOON

\$338

## Buffet Counter

### Marinated and Smoked Fish

Olives, Garlic, Pickles, Salads

## Starters Served on the Table

**Selection of Oysters, Tuna Tartare,  
Burrata with Salmon Roes and Sauteed Clams**

## Choice of Mains

### CRUSTACEANS

**Spaghetti with Half Lobster in Cherry Tomato Sauce** Add \$78

**Half Lobster Thermidor** Add \$78  
with Porcini Cream Cheese Sauce

### FISH

**Whole Grilled Fish, Polenta and  
"Beurre Meuniere"**

Add \$48

**Special Fish Aquapazza**

**Pan Fried Cod Fish**

Cauliflower Purée

### MEAT

**Grilled  
Lamb Chop**

Served with Roasted Potato  
and Mint Oil

### MIXED SEAFOOD

**Sea Urchin and Scallops Fregola**

**Mixed Seafood Linguini**

Light Tomato Sauce

**Cioppino Seafood Stew**

Mixed Seafood Braised in  
Tomato and White Wine  
(with Half Lobster add \$78)

## Choice of Desserts

### Gelato

Chocolate | Vanilla | Strawberry

### Fruit Sorbet

Mango | Lemon | Green Apple

### Fruit Salad

on Citrus Syrup



### Mascarpone Cream

on Chocolate Coffee

### Lemon Cream

Berries and Toasted Almonds

### White Chocolate Panna Cotta

Cherry and Almonds

## Tart or Pie of The Day

## Free Flow

Until 3:00 P.M Only

### Juice Bar

Daily Fresh Juice

Add \$98

Until 3:00pm



### Alcohol

Bloody Mary, Gin Tonic,  
Champagne

Add \$288

Until 3:00pm

Brunch items cannot be shared or otherwise be charged accordingly  
Take-away is not allowed

*fishsteria*  
SEAFOOD PLACE  
OYSTER BAR + COCKTAIL

One type of beverage to be served at a time  
All prices in Hong Kong Dollar and are subject to 10% Service Charge