

*Nissa
la Bella*

WELCOMING MOMENT

FRESH LEMONADE
FRENCH OYSTER N°3

MORE OYSTERS? YES PLEASE!

3x  \$108 | 6x  \$198 | 12x  \$368

STARTERS TO SHARE

TOMATO BRUSCHETTA

balsamic vinaigrette | *basil*

SEABASS CEVICHE

espelette | *popcorn* | *chimichurri sauce*

FROG LEGS

parsley | *garlic* | *butter*

all together

YOUR MAIN DISH

CHOOSE ONE

MAC & CHEESE

EGGS BÉNÉDICT W/ SERRANO HAM

STEAK N' EGGS W/ CHIMICHURRI SAUCE

GRILLED SEABASS W/ CREAMY SPINACH

HAND-CUT BEEF TARTAR WITH FRIES

WHOLE ROASTED CHICKEN (+\$108 FOR 2)

CAFÉ GOURMAND

COFFEE OR TEA + SELECTION OF DESSERTS

EVERY SATURDAY, SUNDAY & PUBLIC HOLIDAYS

11:30AM TO 3:00PM FOR \$388

(The entire table must order the brunch menu & min 2 peoples)

MORE TO SHARE!

BONE MARROW \$108

fleur de sel | *gremolata* | *baguette*

SNAILS \$98

parsley | *garlic* | *butter*

BROCOLINI \$68

FRENCH FRIES \$48

BE A FRENCH, GET FREE-FLOW !

BEVERAGE FREE-FLOW 90MIN

PREMIUM +\$328

Crément Bourgogne | Premium white, red, rose wines | Draft beer | Soft

HOUSE +\$268

Prosecco | House white, red, rose wines | Bottle beer | Soft

10% service charges

Nissa
la Bella

WELCOMING MOMENT

檸檬特飲
法國生蠔

追加法國生蠔

3x



\$108

6x



\$198

12x



\$368

STARTERS TO SHARE

意大利乳酪 配 紅莓青醬及松子仁

法式檸檬汁漬鱸魚魚生

法國香草蒜香牛油田雞腿

all together

YOUR MAIN DISH

CHOOSE ONE

芝士通心粉

傳統班尼迪蛋 配 西班牙塞拉諾火腿

牛排煎蛋 配 阿根廷青醬

烤海鱸魚 配 忌廉菠菜

傳統法式生牛肉他他 配 薯條

法式原隻烤雞 (+\$108 FOR 2)

CAFÉ GOURMAND

咖啡 或 茶 + 精選甜品

EVERY SATURDAY, SUNDAY & PUBLIC HOLIDAYS

11:30AM TO 3:00PM FOR \$388

(The entire table must order the brunch menu & min 2 peoples)

MORE TO SHARE!

法國海鹽烤牛骨髓 配 酸種麵包 \$108

法式蒜蓉牛油焗蝸牛 \$98

炒西蘭花苗 \$68

薯條 \$48

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