



*Nissa
la Bella*

Brunch au Bistrot

EVERY SATURDAY, SUNDAY & PUBLIC HOLIDAYS

11:30AM TO 3:30PM | \$358PP

(The entire table must order the brunch menu)

ADD 90 MIN OF FREE-FLOW

Premium Selection +\$328

Cremant de Bourgogne | Premium white, red, rose wines | Draft Beer

House Selection +\$268

Proseco | House white, red, rose wines | Bottle Beer | Soft drinks

WELCOMING EXPERIENCE

Shooter &

Fresh Oyster - N°3 (France)

ADD OYSTERS, THE PERFECT CHOICE!

3x  \$98 | 6x  \$188 | 12x  \$368

STARTER TO SHARE

Fish of the day ceviche | Burgundy snails in garlic butter

Homemade chicken liver pâté

CHOOSE YOUR MAIN COURSE

Eggs bénédicte with spinach

Omelette with parmesan cheese & seasonal vegetables

Bavette (flap meat) with fries

Grilled fish of the day

Traditional beef tartar with fries (+\$28)

Duck confit with ratatouille & gravy (+\$38)

CAFÉ GOURMAND

Coffee or Tea with a selection of desserts

French cheese platter (+ \$98)

10% service charge



Nissa
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Brunch au Bistrot

每逢星期六、日及公眾假期
上午11:30至下午3:30 | 每位\$358
(全枱需享用早午餐套餐)

90分鐘無限暢飲

特級精選 +\$328

Cremant de Bourgogne | Premium white, red, rose wines | Draft Beer

一般精選 +\$268

Proseco | House white, red, rose wines | Bottle Beer | Soft drinks

WELCOMING EXPERIENCE

餐前特飲 及

新鮮法國生蠔 - N°3 (France)

另配生蠔，最佳選擇！

3x  \$98 | 6x  \$188 | 12x  \$368

前菜

是日法式檸檬汁漬魚生 | 法式蒜蓉牛油焗蝸牛 | 法式雞肝醬 配 脆麵包

主菜(自選一)

菠菜班尼迪克蛋

帕馬森芝士蔬菜奄列

香煎牛腹肉配薯條

廚師是日魚精選

法式生牛肉他他配薯條 (+\$28)

法式燉鴨腿 配 普羅旺斯燉菜及牛肉汁(+\$38)

咖啡及甜品

咖啡或茶 配是日甜品

法式精選芝士拼盤(+ \$98)

10% service charge