

*Cardinal Point*  
RESTAURANT . LOUNGE . SKY TERRACE

A SIMPLE REMINDER THAT  
EVERYDAY CAN BE AMAZING

CHEAL  
DREAM  
BRUNCH







# BRUNCH

SUNDAYS & PUBLIC HOLIDAYS

11:30AM - 4:30PM

**500** PER PERSON

Plus 10% service charge

*It's a holiday, it's your day  
just let go*

FREE FLOW PACKAGES ARE FOR 2.5 HOURS

WE PRACTICE POSITIVE AND RESPONSIBLE DRINKING  
SO OUR TEAM RESERVES THE RIGHT TO REFUSE SERVICE  
FOR THE SAFETY OF ALL OUR GUESTS

COCKTAILS BY JOHN NUGENT **380**

ESPRESSO MARTINI

*Absolut Vodka, Mr Black, Fresh Espresso*

PANDAN HIGHBALL

*Gin, Mandarin, Pandan, Aggressively Carbonated*

APEROL SPRITZ #45

*Aperol, Grand Marnier, Fresh Pressed Orange,  
Dry White Wine, Sparkling Aranciata Rossa*

BUBBLES & WINE **680**

*Includes Cocktails Above, Standard Spirits & Mixers, Soft Drinks*

MAISON MUMM RSRV CUVÉE 4.5 NV

*Champagne, France*

MINUTY M ROSÉ 2022

*Cotes de Provence, France*

DOMAINE DES MALANDES CHABLIS 2022

*Burgundy, France*

FRANCOIS THIENPONT CAUSSE ROUGE 2018

*Bordeaux, France*

Prices are in Hong Kong Dollars & Subject to 10% Service Charge

## Mezze Platter

GUACAMOLE, TZATZIKI & HUMMUS  
Nachos, Chips & Focaccia

ALL HOMEMADE WITH LOVE

START WITH ONE OF THE FOLLOWING

### TO START

TUNA TATAKI

*with Siriracha Mayo, Ponzu & Seaweed*

CAESAR SALAD

*Baby Gem Lettuce, Romaine Hearts, Crispy Pork Torrezno,  
Anchovies, Garlic Croutons & Aged Parmesan*

CAVIAR

*Served with Pancake Blinis, Red Onion, Chives & Crème*

*Frathe*

SMOKED HERRING CAVIAR 50g +250

KRISTAL CAVIAR 30g +400

CHARCUTERIE PLATTER

*Salchichón, Jamón, Pistachio Mortadella with Olives & Pickles*

STEAK TARTARE

*Polmar Beef, Pickles, Purple Onions, Capers, Anchovies,  
Dijon & Aged Parmesan*

### EGG DISH

HUEVOS ROTOS CON JAMON

*Broken Eggs with Hand Cut Potatoes*

TRUFFLE SCRAMBLED EGGS

*Scrambled Eggs on Country Style Sourdough with  
Shaved Black Truffle*

CRAB CAKE BENEDICT

*Poached Egg, Hollandaise Sauce & Shaved Botarga*

THEN FROM HERE, PICK ONE

### MAIN

PASTA POMODORO

*Spaghetti, Fresh Tomatoes & Basil with Burrata*

HOT PASTRAMI SANDWICH

*House Smoked Pastrami, Melted Gruyere & Swiss  
Cheese Served on Open Face Ciabatta*

CHICKEN PARMA

*Hand-Breaded Chicken Breast, Buffalo Mozzarella, House  
Marinara, Basil with House Salad*

PEARL'S FISH SANDWICH

*Melted Aged Cheddar, House Tartar on Brioche Bun,  
Herring Caviar with Hand Cut French Fries*

WAGYU BURGER

*Bacon, Cheddar, Red Onion, Lettuce, Tomato with Hand Cut  
French Fries*

+120

### PIZZA

PEPPERONI

*Mozzarella & House Marinara*

BACON, CHEESE & EGG

*Vegetarian Option Changing Bacon to Confit Cherry  
Tomatoes*

CHEESE GALORE

*Brie, Mozzarella, Parmesan, Blue Cheese & Mini  
Burratas*

THE ANTINORI

*Chipolata Sausage, Mozzarella, Mushroom, Arugula &  
Aged Parmesan*

### SUNDAY ROASTS

TRADITIONAL SUCKLING PIG

*Slow Cooked 12-hour, Crispy, Moist, Tender &  
Delicate, Bursting with Fresh, Sticky Juices*

+180

21 DAY AGED PRIME RIB

*Miguel Vergara Angus,  
Slow Roasted with Beef Jus*

+220

SERVED WITH BUTTERY VEGETABLES

CHEAT DAY, PICK ONE AND GO FOR IT

### Dessert

TIRAMISU

*Coffee, Frangelico & Mascaporne Lava Cream*

FIVE-LAYER CHOCOLATE CAKE

*with Armagnac Cream*

BASQUE CHEESECAKE BRÛLÉE

*with Berries Coulis*

BANOFFEE SPLIT

*Homemade Vanilla Ice Cream, Caramelized Bananas, Caramel and Whip Cream*

GOOD VIBES  
GREAT LIFE  
DREAM BIG

### COCKTAILS

ESPRESSO MARTINI

*Absolut Vodka, Mr Black, Fresh Espresso*

160

PANDAN HIGHBALL

*Gin, Mandarin, Pandan, Aggressively Carbonated*

160

APEROL SPRITZ #45

*Aperol, Grand Marnier, Fresh Pressed Orange, Dry White Wine,  
Sparkling Aranciata Rossa*

160

CARDINAL BLOODY MARY

*Absolut Vodka, Aged Aquavit, Japanese Tomato, Chicken Fat,  
Tabasco, Worcestershire, Accoutrements*

160

### CHAMPAGNE

PERRIER-JOUËT

*Grand Brut, Épernay*

GLASS BOTTLE  
220 1,200

MAISON MUMM

*RSRV Cuvée 4.5, Reims*

230 1,280

KRUG

*25ème Édition Rosé, Reims*

5,800

DOM PÉRIGNON

*Rosé, Épernay*

6,600

ASK US FOR OUR MASTER WINE LIST

### BEERS ON TAP

STELLA ARTOIS

80

GOOSE ISLAND IPA

95

ASAHI

95

### COFFEE & TEA POWERED BY ELEPHANT GROUNDS

BLACK

*Americano, Espresso*

50

MILK

*Macchiato, Latte, Flat White or Cappuccino  
(Oat, Skim or Almond Milk +10)*

60

LOOSE LEAF TEA

*English Breakfast Tea, Jasmine Green Tea, Earl Grey Tea,  
Peppermint Tea or Chamomile Tea*

60

Vegetarian Option Available



*Stay for this.*

**CHILL . RELAX . MAGIC HOUR**

*When the light is soft,  
the time just after sunset and just before sunrise.*



*Music by*



@PATRICE\_ESCALANTE

@ALEXEMMABAKER

@DJBZLI