



CUCINA

Weekend Brunch Menu 假日早午餐

Selection of our Antipasti, Italian Cold Cuts, Cheese, Seafood, Fresh Pasta Station, and Dessert Corner
精選意大利凍肉、芝士、海鮮、特式意粉及經典甜點

Seafood Tower with Oysters, Lobsters, Crab Legs, Whelk, and Shrimps
Chef Andrea's Fine Duck Liver Burger Served to the table 時令海鮮塔及鴨肝漢堡

Main Course 主菜



Uovo in Camicia, Spinaci Saltati e Tartufo Nero

Signature Eggs Benedict, Sautéed Spinach, Black Truffle
招牌班尼狄蛋伴菠菜及黑松露

Or



Risotto ai Funghi Stagionali Mantecato al Parmigiano

Risotto with Seasonal Mushrooms and Parmesan Cheese
意大利飯伴時令蘑菇及巴馬臣芝士

Or

Guancetta di Manzo Wagyu cotta Lentamente con Polenta

Slow-cooked Wagyu Beef Cheek, Polenta, Red Wine Sauce
慢煮牛面頰肉配紅酒汁

Or

Costolette di Agnello alla Griglia, Purè all Aglio, Salsa al Pepe

Grilled Lamb Chops, Garlic Mashed Potatoes, Black Peppers Sauce
扒羊扒伴香蒜薯蓉及黑椒汁

Or

Filetto di Orange Roughy, Salsa ai Peperoni e Zucchine

Pan-fried Orange Roughy Fillet, Bell Pepper Sauce, Zucchini
香煎橘鱸柳伴燈籠椒汁及意大利青瓜

Adult \$468 / Children \$268 (aged 3-11 years old)

每位港幣 468 / 小童每位港幣 268 (年齡 3 至 11 歲)

Free-flow Perrier-Jouët NV Champagne or Henriot Brut Rosé Champagne at an additional HK\$368 per person

每位另加港幣368無限量享用巴黎之花香檳或漢諾玫瑰香檳

Free-flow Prosecco or Sparkling Rosé or Moscato d' Asti at an additional HK\$188 per person

每位另加港幣 188 無限量享用氣泡酒或玫瑰氣酒或有氣甜酒

Prices are subject to a 10% service charge 價目另設加一服務費