

CANTINA

Unlimited Cicchetti Brunch

Exploring Italy one bite at a time

Bottomless Cicchetti 無限供應前菜 Select dishes and specify the quantity in the boxes

--- 🍷 BRUSCHETTA FEAST 意式烤麵包 --- **SERVED UPON ARRIVAL** --- AFFETTATI FEAST 風乾火腿 -----

- | | |
|---|---|
| <input checked="" type="checkbox"/> <input type="checkbox"/> PACHINO TOMATOES 番茄 | <input type="checkbox"/> MORTADELLA 意式肉腸 |
| <input type="checkbox"/> SALMON AND AVOCADO TARTARE 三文魚及牛油果他他 | <input type="checkbox"/> PROSCIUTTO CRUDO DI PARMA 帕馬火腿 |
| <input checked="" type="checkbox"/> <input type="checkbox"/> EGGPLANT AND SUN-DRIED TOMATO 茄子及番茄乾 | <input type="checkbox"/> COPPA 豬頸肉火腿 |
| <input type="checkbox"/> NDUJA - SPICY SAUSAGE 辣香腸抹醬 | <input type="checkbox"/> PROSCIUTTO DI TACCHINO 火雞火腿 |
| <input type="checkbox"/> CHICKEN LIVER 雞肝醬 | <input type="checkbox"/> SALAME "SOPPRESSATA" 莎樂美腸 |

ITALIAN FAVOURITES 最愛意大利小食

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|--|--|
| <input type="checkbox"/> SAUSAGES COOKED IN TOMATO SAUCE 番茄配香腸 | <input type="checkbox"/> SARDINES IN SALSA VERDE 沙甸魚配莎莎醬 |
| 🍷 <input type="checkbox"/> BABY OCTOPUS 小八爪魚 (+\$38) | <input type="checkbox"/> MARITOZZO WITH SHRIMP COCKTAIL 羅馬生乳包與雞尾蝦 |
| <input type="checkbox"/> EGGS WITH TUNA, ANCHOVIES, CAPERS AND MAYO 魔鬼蛋 | 🍷 <input type="checkbox"/> TUNA TARTARE 鮪魚他他 |
| <input type="checkbox"/> VITELLO TONNATO 意式吞拿魚醬小牛肉 | <input checked="" type="checkbox"/> EGGPLANT CAPONATA 西西里燉菜 |
| <input checked="" type="checkbox"/> SOUP OF THE DAY 是日餐湯 | <input checked="" type="checkbox"/> BURRATA E TOMATO 番茄水牛芝士 (+\$58/PC) |
| <input checked="" type="checkbox"/> EGGPLANT PARMIGIANA CROQUETTE 千層茄子可樂餅 | |
| 🍷 <input type="checkbox"/> FRITTO MISTO WITH LIME MAYONNAISE 炸海鮮拼盤配青檸蛋黃醬 (+\$38) | |

Main (Choose 1) 主食 (選一)

- | | | |
|--|--|---|
| <input type="checkbox"/> FUSILLI WITH "GENOVESE" SAUCE 意大利螺絲麵配熱那亞醬 | <input checked="" type="checkbox"/> RAVIOLI WITH BURRATA 水牛芝士意大利雲吞 | |
| 🍷 <input type="checkbox"/> BEEF CHEEK WITH MASHED POTATOES 牛頰肉配薯蓉 | | |
| <input type="checkbox"/> PORK RIBS 烤豬肋骨 | <input type="checkbox"/> ROASTED CHICKEN 烤雞 | <input type="checkbox"/> HALIBUT WITH MEDITERRANEAN SAUCE 大比目魚配地中海醬 |
| 🍷 <input type="checkbox"/> BREADED VEAL CUTLET (FOR 2) 意式炸小牛肉 (兩位用) (+\$258) | <input checked="" type="checkbox"/> RISOTTO WITH TRUFFLE 黑松露意式燉飯 (+\$98) | |
| 🍷 <input type="checkbox"/> CHEF'S CRISPY LASAGNA (FOR 2) - (TRADITIONAL BOLOGNESE OR VEGETARIAN) 招牌千層麵 (兩位用) - (肉醬或素食) (+\$98) | | |

Dessert Platter 甜品拼盤

CHOCOLATE PEAR CAKE 朱古力香梨蛋糕 | CANNOLO 西西里捲心脆餅

LEMON TART 檸檬撻 | SEMIFREDDO AI FRUTTI DI BOSCO 意大利野莓凍糕

- TABLE SIDE TIRAMISU (CLASSIC | HAZELNUT | BRONTE PISTACHIO) 意大利芝士蛋糕 (經典/開心果/榛子) (+\$58)

CANTINA

Unlimited Cicchetti Brunch

Exploring Italy, one bite at a time

11:00AM – 15:30PM (120 MINUTES)

HK\$488 PER PERSON

Free Flow
無限暢飲

PROSECCO

+ HK\$200 PER PERSON

CHAMPAGNE VEUVE CLICQUOT 'YELLOW LABEL'

+ HK\$350 PER PERSON

RUINART BLANC DE BLANCS

+ HK\$600 PER PERSON

Above packages include red and white wine, beer, and Aperol Spritz

NON-ALCOHOL soft drinks, juice, coffee and tea

+ HK\$90 PER PERSON

Drinks
飲品

PROSECCO | WINE | BEER | APEROL SPRITZ

HK\$68/GLS

VEUVE CLICQUOT YELLOW LABEL

HK\$88/GLS

10% SERVICE CHARGE