



WEEKEND BRUNCH

11:00 A.M. - 4:30 P.M. | FOOD ONLY | HK\$488 PER PERSON

CHEF'S SIGNATURE VEGETARIAN

UNLIMITED STARTERS | 無限供應前菜

BRUSCHETTA TRIO

(CLASSIC WITH TOMATO, CHICKEN LIVER PATE',
EGGPLANT AND SUN-DRIED TOMATOES)

烤麵包三重奏

(經典番茄口味、雞肝醬、茄子、生曬番茄乾及羅勒)

ITALIAN PORK SAUSAGES WITH TOMATO SAUCE

番茄醬意大利豬肉腸

MIXED COLD CUTS WITH PICKLED VEGETABLES

風乾火腿冷盤配醃製蔬菜

SALMON TARTARE WITH AVOCADO

牛油果三文魚他他

MIXED SEAFOOD SALAD WITH PRAWN, CUTTLEFISH, OCTOPUS

雜錦海鮮沙律

VITELLO TONNATO

意式吞拿魚醬小牛肉

BURRATA AND ITALIAN DATTERINI TOMATOES AND BASIL (REFILL +\$48 PER PORTION)

水牛芝士配意大利蕃茄

DESSERT PLATTER | 甜品拼盤

CLASSIC TIRAMISU

經典意大利芝士蛋糕

SICILIAN CANNOLO

西西里捲心脆餅

TRENTINO STRUDEL WITH APPLE, PEAR, RAISINS AND PINE NUTS

特倫蒂諾酥卷，含蘋果、梨、葡萄乾及松子

DRINKS | 飲品

PROSECCO | WINE | BEER | APEROL SPRITZ
\$48/ GLASS

MAIN | 主食

CAVATELLI WITH BEEF AND PORK RAGÙ

意式牛肉及豬肉醬貝殼粉

HOMEMADE TAGLIOLINI WITH BLACK TRUFFLE

自製黑松露意粉

+\$98

HOMEMADE TORTELLINI WITH RICOTTA AND MUSHROOM BROTH

自製意大利雲吞配芝士及蘑菇湯

HOMEMADE PAPPARDELLE WITH DUCK RAGÙ

自製意式鴨肉醬特闊意粉

HOMEMADE TAGLIATELLE WITH LOBSTER

自製龍蝦闊意粉

+\$188

BRAISED BEEF CHEEK WITH MASHED POTATOES AND RED WINE SAUCE

紅酒燴牛頰肉配薯蓉及紅酒汁

CHICKEN SUPREME WITH SPINACH AND MUSHROOM SAUCE

菠菜蘑菇醬伴雞胸

MEDITERRANEAN COD FILLET WITH CHICKPEAS PURE', TOMATO, CAPPERS AND TAGGIASCHE OLIVE

地中海風味鱈魚柳

伴鷹嘴豆泥、番茄、醃漬小黃瓜及尼斯小橄欖

VEAL MILANESE FOR 2

米蘭炸小牛肉(2人份)

+\$258

FREE FLOW | 無限暢飲 | FOR 2.5HRS

PROSECCO +\$150

CHAMPAGNE VEUVE CLICQUOT
YELLOW LABEL +\$250

10% SERVICE CHARGE