



## 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 +\$200

VEUVE CLICQUOT YELLOW LABEL +\$350

RUINART BLANC DE BLANCS +\$600

10% SERVICE CHARGE