



Unlimited Cicchetti Brunch

Exploring Italy one bite at a time

Bottomless Cicchetti 無限供應前菜

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

- ☒ ☐ PACHINO TOMATOES 番茄
☐ SALMON AND AVOCADO TARTARE 三文魚及牛油果他他
☒ ☐ CREAM CHEESE AND PICKLE CUCUMBER 費城忌廉芝士和醃黃瓜
☐ NDUJA - SPICY SAUSAGE 辣香腸抹醬
☐ CHICKEN LIVER 雞肝醬

- ☐ MORTADELLA 意式肉腸
☐ PROSCIUTTO CRUDO DI PARMA 帕馬火腿
☐ COPPA 豬頸肉火腿
☐ CICCiolATA 熱巧克力/豬面頰火腿
☐ SALAME "SOPPRESSATA" 莎樂美腸

----- ITALIAN FAVOURITES 最愛意大利小食 -----

- ☐ SAUSAGES COOKED IN TOMATO SAUCE 番茄配香腸
🍷 ☐ MIX SEAFOOD SALAD 混合海鮮沙律
☐ ITALIAN TOAST WITH HAM & CHEESE 芝士火腿意式吐司
☐ TUNA TARTARE 鮪魚他他 (+\$38)
☒ ☐ TOMATO TART 蕃茄撻配奶酪和羅勒
☒ ☐ EGGPLANT PARMIGIANA CROQUETTE 千層茄子可樂餅
🍷 ☐ FRITTO MISTO WITH LIME MAYONNAISE 炸海鮮拼盤配青檸蛋黃醬 (+\$38)

- 🍷 ☐ SCRAMBLE EGG, VEGETABLES & TRUFFLES 松露蔬菜炒蛋 (\$38)
🍷 ☐ BABY OCTOPUS 小八爪魚配豌豆及辣蕃茄醬
🍷 ☐ ARROSTICINI 意式烤肉
☒ ☐ EGGPLANT CAPONATA 西西里燉菜
☒ ☐ BURRATA E TOMATO 番茄水牛芝士 (+\$38/PC)
☐ ROASTED BEEF WITH ROCKET 烤牛肉佐帕瑪森起司和芝麻菜

Served for sharing 共享

GRILLED MIX VEGETABLES
烤什錦蔬菜

RIGATONI ALL'AMATRICIANA
豬頰肉蕃茄醬粗管通粉

SOUP OF THE DAY
是日餐湯

Signature 精選

- 🍷 ☐ 1KG AUSTRALIAN T-BONE FOR TWO 澳洲T骨牛排 (兩位用) +\$588 ☐ GRATINATED KING PRAWNS 焗大蝦 +\$298
🍷 ☐ BREADED VEAL CUTLET (FOR 2) 意式炸小牛肉 (兩位用) +\$258
🍷 ☐ CHEF'S CRISPY LASAGNA (FOR 2) - (TRADITIONAL BOLOGNESE OR VEGETARIAN) 招牌千層麵 (兩位用) - (肉醬或素食) +\$118

Dessert Platter 甜品拼盤

CHOCOLATE BONNET 巧克力杏仁燉蛋 | CANNOLO 西西里捲心脆餅
APPLE AND PEAR CRUMBLE 蘋果啤梨撻 | 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)

10% SERVICE CHARGE

🍷 Chef's Signature

☒ Vegetarian