

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"/> CREAM CHEESE AND PICKLE CUCUMBER 費城忌廉芝士和醃黃瓜 | <input type="checkbox"/> COPPA 豬頸肉火腿 |
| <input type="checkbox"/> NDUJA - SPICY SAUSAGE 辣香腸抹醬 | <input type="checkbox"/> CICCiolATA 熱巧克力/豬面頰火腿 |
| <input type="checkbox"/> CHICKEN LIVER 雞肝醬 | <input type="checkbox"/> SALAME "IOPPRESSATA" 莎樂美腸 |

ITALIAN FAVOURITES 最愛意大利小食

- | | |
|--|--|
| <input type="checkbox"/> SAUSAGES COOKED IN TOMATO SAUCE 番茄配香腸 | <input type="checkbox"/> DEEP FRIED ZUCCHINI FLOWER 炸意大利節瓜 |
|  <input type="checkbox"/> MIX SEAFOOD SALAD 混合海鮮沙律 | <input type="checkbox"/> MARITOZZO WITH SHRIMP COCKTAIL 羅馬生乳包與雞尾蝦 |
| <input type="checkbox"/> POTATOES AND EGG SALAD 馬鈴薯雞蛋沙律 |  <input type="checkbox"/> TUNA TARTARE 鮪魚他他 (+\$38) |
| <input type="checkbox"/> ROASTED BEEF WITH SALSA VERDE 意大利青醬烤牛肉 | <input checked="" type="checkbox"/> <input type="checkbox"/> EGGPLANT CAPONATA 西西里燉菜 |
| <input checked="" type="checkbox"/> <input type="checkbox"/> SOUP OF THE DAY 是日餐湯 | <input checked="" type="checkbox"/> <input type="checkbox"/> BURRATA E TOMATO 番茄水牛芝士 (+\$58/PC) |
| <input checked="" type="checkbox"/> <input 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"/> <input type="checkbox"/> SAFFRON RISOTTO 藏紅花燴飯 |
|  <input type="checkbox"/> BEEF CHEEK WITH MASHED POTATOES 牛頰肉配薯蓉 | <input type="checkbox"/> HALIBUT WITH MEDITERRANEAN SAUCE 大比目魚配地中海醬 |
| <input type="checkbox"/> MEZZE MANICHE WITH RED PRAWNS, BURRATA AND PISTACHIO 紅蝦、水牛芝士與開心果配短管意粉 (+\$98) | |
|  <input type="checkbox"/> BREADED VEAL CUTLET (FOR 2) 意式炸小牛肉 (兩位用) (+\$258) | <input type="checkbox"/> PORK TENDERLOIN WITH SPINACH AND POTATOES 豬里脊、菠菜、土豆 |
|  <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 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)

CANTINA

Unlimited Cicchetti Brunch

Exploring Italy, one bite at a time

11:00 AM - 15:30 PM (120 MINUTES)

HK\$488 PER PERSON

Free Flow

無限暢飲

PROSECCO

+ HK\$200 PER PERSON (120 MINUTES)

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