

CANTINA

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 -----

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|--|---|
| <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 "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"/> SCRAMBLE EGG, VEGETABLES & TRUFFLES 松露蔬菜炒蛋 (\$38) |
| <input checked="" type="checkbox"/> <input type="checkbox"/> MIX SEAFOOD SALAD 混合海鮮沙律 | <input type="checkbox"/> BABY OCTOPUS 小八爪魚配豌豆及辣蕃茄醬 |
| <input type="checkbox"/> ITALIAN TOAST WITH HAM & CHEESE 芝士火腿意式吐司 | <input type="checkbox"/> ARROSTICINI 意式烤肉 |
| <input type="checkbox"/> TUNA TARTARE 鮪魚他他 (+\$38) | <input checked="" type="checkbox"/> <input type="checkbox"/> EGGPLANT CAPONATA 西西里燉菜 |
| <input checked="" type="checkbox"/> <input type="checkbox"/> TOMATO TART 蕃茄撻配奶酪和羅勒 | <input checked="" type="checkbox"/> <input type="checkbox"/> BURRATA E TOMATO 番茄水牛芝士 (+\$38/PC) |
| <input checked="" type="checkbox"/> <input type="checkbox"/> EGGPLANT PARMIGIANA CROQUETTE 千層茄子可樂餅 | <input type="checkbox"/> ROASTED BEEF WITH ROCKET 烤牛肉佐帕瑪森起司和芝麻菜 |
| <input checked="" type="checkbox"/> <input type="checkbox"/> FRITTO MISTO WITH LIME MAYONNAISE 炸海鮮拼盤配青檸蛋黃醬 (+\$38) | |

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

- | | |
|---|--|
| <input checked="" type="checkbox"/> <input type="checkbox"/> 1KG AUSTRALIAN T-BONE FOR TWO 澳洲T骨牛排 (兩位用) +\$588 | <input type="checkbox"/> GRATINATED KING PRAWNS 焗大蝦 +\$298 |
| <input checked="" type="checkbox"/> <input type="checkbox"/> BREADED VEAL CUTLET (FOR 2) 意式炸小牛肉 (兩位用) +\$258 | |
| <input checked="" type="checkbox"/> <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) +\$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)

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Exploring Italy, one bite at a time

11:00AM – 15:30PM (120 MINUTES)

HK\$488 PER PERSON

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 Chandon Spiritz

Free Flow

無限暢飲

NON-ALCOHOL soft drinks, juice, coffee and tea

+ HK\$90 PER PERSON

Drinks

飲品

PROSECCO | WINE | BEER | CHANDON SPIRITZ
HK\$68/GLS

VEUVE CLICQUOT YELLOW LABEL
HK\$88/GLS

10% SERVICE CHARGE