



FESTIVE BRUNCH 11:00 A.M. - 4:30 P.M.

23rd TO 25th & 30th TO 31st DECEMBER 2023

HK\$488
PER PERSON
FOOD ONLY

CHEF'S SIGNATURE **VEGETARIAN**

UNLIMITED STARTERS | 無限供應前菜

**BURRATA WITH ITALIAN DATTERINI
TOMATOES AND BASIL**
水牛芝士配意大利蕃茄及羅勒

**MIXED COLD CUTS WITH
PICKLED VEGETABLES**
風乾火腿冷盤配醃製蔬菜

**ROAST BEEF, ROCKET,
PARMESAN, HORSERADISH**
燒牛肉配辣根及巴馬臣芝士

CROSTONE WITH CHICKEN LIVER PATE'
雞肝醬配蕃茄吐司

SARDINE WITH SALSA VERDE
沙甸魚配墨西哥綠莎莎醬

CANTINA CHICKEN CAESAR SALAD
Cantina雞肉凱撒沙律

DESSERT PLATTER | 甜品拼盤

PANDORO/PANETTONE WITH SABAYON
經典聖誕麵包Panettone配沙巴翁

CHOCOLATE TRUFFLE
松露朱古力

DRINKS | 飲品

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

MAIN | 主食

**TORTELLINI WITH BEEF,
PORK IN CAPON BROTH**
意式牛肉及豬肉意大利雲吞

CHEF'S LASAGNA | FOR TWO
肉醬千層麵 (2位用)

**RISOTTO WITH COTECHINO,
GREEN SAUCE AND HORSERADISH**
熏豬肉香腸意大利飯配辣根

**SEA BASS RAVIOLI, CAVIAR
AND AMALFI LEMON**
意大利雲吞配海鱸魚伴魚子醬

HOMEMADE TAGLIATELLE WITH LOBSTER
自製龍蝦闊意粉
+\$98

COTECHINO WITH LENTILS
熏豬肉香腸配扁豆

**BRAISED BEEF CHEEK WITH
MASHED POTATOES & RED WINE SAUCE**
紅酒燴牛頰肉配薯蓉及紅酒汁

**LAMB RACK "SCOTTADITO",
WITH ROASTED POTATOES**
烤羊架配薯仔

**BABY OCTOPUS WITH
PEAS IN SPICY TOMATO SAUCE**
小八爪魚配豌豆及辣蕃茄醬

**BREADED VEAL CUTLET
"ELEPHANT EAR" WITH FRIED ROSEMARY
AND SEA SALT, 450G | FOR TWO**
意式炸牛小排伴乾蕃茄配海鹽迷迭香 - 450 克 (2位用)
+\$258

FREE FLOW | 無限暢飲 | FOR 2.5HRS

PROSECCO +\$250 | CHAMPAGNE VEUVE CLICQUOT YELLOW LABEL +\$400 | RUINART BLANC DE BLANCS +\$550

10% SERVICE CHARGE