

EASTER BRUNCH

11:00 A.M. - 3:30 P.M. | FOOD ONLY | HK\$488 PER PERSON

 CHEF'S SIGNATURE  VEGETARIAN  EASTER SPECIAL

UNLIMITED STARTERS | 無限供應前菜

BRUSCHETTA TRIO

(CLASSIC WITH TOMATO, CHICKEN LIVER PATE', EGGPLANT)

烤麵包三重奏 (經典番茄口味、雞肝醬、茄子)

TUNA TARTARE WITH AVOCADO

牛油果吞拿魚他他

MIXED SEAFOOD SALAD WITH PRAWN, CUTTLEFISH, OCTOPUS

雜錦海鮮沙律

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

SCRAMBLED EGG WITH ASPARAGUS AND TRUFFLE

炒蛋伴蘆筍及松露

BURRATA AND ITALIAN DATTERINI TOMATOES AND BASIL (REFILL +\$48 PER PORTION)

水牛芝士配意大利蕃茄

PASTA AND MAIN | 主食

MEZZE MANICHE SEAFOOD

海鮮短通粉

STEAMED COD WITH AQUA PAZZA SAUCE (CLAMS STOCK, CHERRY TOMATOES AND HERBS)

意大利式鱈魚配拿坡里醬

ROASTED LAMB WITH BROCCOLINI AND ROASTED POTATOES

烤羊配西蘭花苗及薯仔



DESSERT | 甜品

CLASSIC TIRAMISU

經典意大利芝士蛋糕

LEMON TARTE

檸檬撻

COLOMBA

傳統意大利復活節麵包

DRINKS | 飲品

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

VEUVE CLICQUOT YELLOW LABEL \$88/GLASS

FREE FLOW | 無限暢飲 | FOR 120 MINUTES

PROSECCO +\$200
VEUVE CLICQUOT YELLOW LABEL +\$350
RUIINART BLANC DE BLANCS +\$600