

CANTINA

HAPPY

father's DAY

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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| ☒ ☐ PACHINO TOMATOES 番茄 | ☐ MORTADELLA 意式肉腸 |
| ☐ SALMON AND AVOCADO TARTARE 三文魚及牛油果他他 | ☐ PROSCIUTTO CRUDO DI PARMA 帕馬火腿 |
| ☒ ☐ CREAM CHEESE AND PICKLE CUCUMBER 費城忌廉芝士和醃黃瓜 | ☐ COPPA 豬頸肉火腿 |
| ☐ NDUJA - SPICY SAUSAGE 辣香腸抹醬 | ☐ CICCiolATA 熱巧克力/豬面頰火腿 |
| ☐ CHICKEN LIVER 雞肝醬 | ☐ SALAME "SOPPRESSATA" 莎樂美腸 |

ITALIAN FAVOURITES 最愛意大利小食

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| ☐ SAUSAGES COOKED IN TOMATO SAUCE 番茄配香腸 | 🍷 ☐ SCRAMBLE EGG, VEGETABLES & TRUFFLES 松露蔬菜炒蛋 (\$38) |
| 🍷 ☐ MIX SEAFOOD SALAD 混合海鮮沙律 | 🍷 ☐ BABY OCTOPUS 小八爪魚配豌豆及辣蕃茄醬 |
| ☐ ITALIAN TOAST WITH HAM & CHEESE 芝士火腿意式吐司 | 🍷 ☐ ARROSTICINI 意式烤肉 |
| ☐ TUNA TARTARE 鮪魚他他 (+\$38) | ☒ EGGPLANT CAPONATA 西西里燉菜 |
| ☒ ☐ TOMATO TART 蕃茄撻配奶酪和羅勒 | ☒ BURRATA E TOMATO 番茄水牛芝士 (+\$38/PC) |
| ☒ ☐ EGGPLANT PARMIGIANA CROQUETTE 千層茄子可樂餅 | ☐ ROASTED BEEF WITH ROCKET 烤牛肉佐帕瑪森起司和芝麻菜 |
| 🍷 ☐ 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

- 🍷 ☐ 1KG AUSTRALIAN T-BONE FOR TWO + 1 Side Dish 澳洲T骨牛排 (兩位用) +\$488
- ☐ 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
🍷 CHOCOLATE ROCHER 黑巧克力海鹽焦糖慕斯配 杏仁巧克力醬及覆盆子醬

- ☐ 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

🍷 Father's day special

🍷 Chef's signature

☒ Vegetarian