



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

- ☒ ☐ PACHINO TOMATOES 蕃茄沙沙
- ☐ SALMON AND AVOCADO TARTARE 三文魚及牛油果他他
- ☒ ☐ CREAM CHEESE AND PICKLE CUCUMBER 費城忌廉芝士和醃黃瓜
- ☐ NDUJA - SPICY SAUSAGE 辣香腸抹醬
- ☐ CHICKEN LIVER 雞肝醬

- ☐ MORTADELLA 意式肉腸
- ☐ PROSCIUTTO CRUDO DI PARMA 帕馬火腿
- ☐ COPPA 豬頸肉火腿
- ☐ CICCiolATA 豬面頰火腿肉凍片
- ☐ SALAME "SOPPRESSATA" 莎樂美腸

ITALIAN FAVOURITES 最愛意大利小食

- ☒ ☐ SAUSAGES COOKED ONION AND LENTILS
- ☒ ☐ MIX SEAFOOD SALAD 混合海鮮沙律
- ☒ ☐ POLENTA WITH MUSHROOM 蘑菇粟米粥
- ☐ TUNA TARTARE 鮪魚他他 (+\$38)
- ☒ ☐ TOMATO TART 蕃茄撻配奶酪和羅勒
- ☒ ☐ EGGPLANT PARMIGIANA CROQUETTE 炸千層茄子

- ☒ ☐ SCRAMBLE EGG, VEGETABLES & CAVIAR 松露蔬菜炒蛋 (\$38)
- ☒ ☐ BABY OCTOPUS 小八爪魚配青豆及辣蕃茄醬
- ☐ ARROSTICINI 意式烤肉
- ☒ ☐ EGGPLANT CAPONATA 西西里燉茄子
- ☒ ☐ VITELLO TONNATO 意式吞拿魚醬小牛肉
- ☒ ☐ FRITTO MISTO WITH LIME MAYO 炸海鮮拼盤配青檸蛋黃醬 (+\$38)

Served for sharing 共享

RIGATONI ALL'AMATRICIANA
豬頰肉蕃茄醬粗管通粉☒ SOUP OF THE DAY
是日餐湯☒ BURRATA E TOMATO
番茄水牛芝士

Signature 精選

- ☒ ☐ 1KG AUSTRALIAN T-BONE FOR TWO 澳洲T骨牛排 (兩位用) +\$488
- ☐ GRATINATED KING PRAWNS 焗大虎蝦 +\$298
- ☒ ☐ BREADED VEAL CUTLET (FOR 2) 意式吉列小牛肉 (兩位用) +\$198
- ☒ ☐ TORTELLINI IN BRODO WITH CAPON BROTH 意大利餃子佐清雞湯
- ☒ ☐ CHEF'S CRISPY LASAGNA (FOR 2) - (TRADITIONAL BOLOGNESE OR VEGETARIAN) 招牌千層麵 (兩位用) - (肉醬或素食) +\$158

DESSERT 甜品拼盤

☒ CHRISTMAS PLATTER☐ 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

☒ Christmas special☒ Chef's Signature☒ Vegetarian