

Weekend Brunch

Exploring Italy one bite at a time

Bottomless Italian Antipasti 無限供應前菜

Aperitivo — Italian Affettati and Pickles Feast 意大利風乾火腿及醃菜盛宴

Premium Selection 優質精選

- ☐ MORTADELLA 意式肉腸 ☐ PARMA HAM (12 MONTHS) 12個月風乾巴馬火腿 ☐ COPPA HAM 豬頸肉火腿
- ☐ BREISOLA CURED BEEF 意式風乾牛肉 ☐ SPICY SALAMI 史班娜辣莎樂美腸
- ☐ RED PEPPERS WITH TUNA 吞拿魚釀紅椒 ☒ OLIVES WITH BELL PEPPER 甜椒釀橄欖 ☒ GIARDINIERA SALAD 意式醃菜沙律

Italian Favourites 意式經典小食

Seafood

- ☒ BABY OCTOPUS WITH PEAS IN SPICY TOMATO SAUCE
小八爪魚配青豆及辣番茄醬
- ☒ MIXED SEAFOOD SALAD 混合海鮮沙律
- ☒ FRITTO MISTO WITH PRAWNS, CALAMARI, ZUCCHINI
AND LEMON MAYONNAISE 酥脆海鮮拼盤配青檸蛋黃醬 (+\$58)
- ☐ SPICY TUNA TARTARE 辣吞拿魚他他 (+\$58)
- ☐ RED PRAWN CARPACCIO WITH PICKLED ONIONS JAM,
SPICY PISTACHIO AND AIOLI 薄切紅蝦配醃製洋蔥醬、
香辣開心果及蒜泥蛋黃醬 (+\$38)
- ☐ GORGONZOLA WITH WALNUTS BRUSCHETTA
意大利藍芝士合桃意式麵包
- ☐ EGGPLANT PARMIGIANA CROQUETTE 炸意式千層茄子
- ☐ SCRAMBLED EGGS, SEASONAL VEGETABLES AND
FRESHLY SHAVED TRUFFLES 松露蔬菜炒蛋 (+\$48)

☒ Vegetarian

Meat

- ☒ HOMEMADE LAMB MEATBALLS IN TOMATO SAUCE
番茄醬煮羊肉丸
- ☐ FAISONA BEEF CARPACCIO WITH ROCKET AND
PARMESAN CHEESE 生牛肉薄切配火箭菜及巴馬臣芝士
- ☐ HOMEMADE ITALIAN SKEWERS 意式烤肉串
- ☐ ITALIAN TOAST WITH HAM AND CHEESE 芝士火腿意式三文治
- ☐ 'NDUJA - SPICY SAUSAGE BRUSCHETTA 辣香腸抹醬意式麵包
- ☐ ASSORTED PACHINO TOMATOES BRUSCHETTA 番茄莎莎意式麵包
- ☐ BURRATA AND TOMATO SALAD 番茄布袋芝士 (+\$78)
- ☐ KALE SALAD WITH DRIED FRUITS, FIGS, WALNUTS,
PECORINO CHEESE AND BALSAMIC CRÈME
羽衣甘藍沙律配乾果、無花果、合桃、羊奶芝士及黑醋醬

Soup and Pasta 意式餐湯及意粉

☒ SOUP OF THE DAY 是日餐湯

MEZZE MANICHE WITH SEAFOOD 海鮮粗管意粉

Chef's Signature 精選菜式

- ☐ CHEF'S CRISPY LASAGNA, ONE LAYER (FOR 2) - TRADITIONAL BOLOGNESE OR VEGETARIAN 肉醬千層麵 - 傳統肉醬或素食 (兩位用) (+\$188)
- ☐ SEAFOOD PLATTER (LOBSTER, PRAWNS, OCTOPUS, CALAMARI, CLAMS, MUSSELS, ZUCCHINI)
海鮮拼盤 (龍蝦、蝦、八爪魚、魷魚、蜆、青口及翠玉瓜) (+\$388)
- AUSTRALIAN T-BONE 澳洲T骨牛排 ☐ 500G/ 克 (+\$388) ☐ 1KG/ 公斤 (+\$588)
- ☐ BREADED VEAL CUTLET (FOR 2) 意式酥炸米蘭小牛扒 (兩位用) (+\$288) ☐ TABLESIDE TIRAMISU CLASSIC | PISTACHIO | HAZELNUT
意大利芝士蛋糕 (經典/ 榛子/ 開心果) (+\$78)

Mini Tiramisu Cone Feast 意大利迷你芝士蛋糕筒盛宴

- ☒ PUMPKIN 南瓜 ☐ PIÑA COLADA 椰林飄香 ☐ HORLICKS 好立克 ☒ SALTED CARAMEL APPLE 海鹽焦糖蘋果
- ☐ CLASSIC 經典 ☐ PISTACHIO 開心果 ☐ HAZELNUT 榛子

CANTINA

Weekend Brunch

Exploring Italy, one bite at a time

11:00 - 15:30 (120 MINUTES)

HK\$488 PER PERSON

Free Flow
無限暢飲

PROSECCO

+ HK\$200 PER PERSON

CHAMPAGNE VEUVE CLICQUOT

'YELLOW LABEL'

+ HK\$350 PER PERSON

RUINART BLANC DE BLANC

+ HK\$600 PER PERSON

above packages include red and white wine, beer, and Aperol Spritz

NON-ALCOHOL soft drinks, juices

LA GIOIOSA O.O ALCOHOL FREE PROSECCO

+ HK\$128 PER PERSON

Drinks
飲品

PROSECCO | WINE | BEER | APEROL SPRITZ

HK\$68/GLS

VEUVE CLICQUOT YELLOW LABEL

HK\$88/GLS

HOMEMADE ITALIAN BUBBLE TEA -

LEMON OR PEACH / REGULAR OR BROWN SUGAR PEARL

HK\$38/GLS

10% SERVICE CHARGE