

Brunch Menu

Weekend & Public Holidays

週末及公眾假期

11:30am to 3:30pm
上午11時30分至下午3時30分

4 Courses 四道菜

每位 \$398 per person
Starter, Soup, Main, Dessert
頭盤、湯、主菜、甜品

5 Courses 五道菜

每位 \$478 per person
Starter, Soup, Pasta, Main, Dessert
頭盤、湯、意大利麵、主菜、甜品

Upgrade to 2-hour free-flow Soft Drinks & Juices for \$70 per person
每位另加\$70可享兩小時無限暢飲汽水及果汁

Upgrade to 2-hour free-flow
Sparkling Wine, Rosé, Red Wine, White Wine for \$188 per person
每位另加\$188可享兩小時無限暢飲汽酒、粉紅葡萄酒、紅酒及白酒

All prices include Amuse Bouche, Coffee or Tea
所有價目包括餐前小食、咖啡或茶

Please advise us if you have any food allergies
如有任何食物過敏請告訴我們

All prices in HKD and subject to 10% service charge
所有價目以港元計算另加一服務費

Menu

Tapas Food
餐前小吃

Starter

Romaine Lettuce Parma Ham Roll with Slow Cooked Egg,
Crisp Parmigiano Reggiano and Caesar Dressing
羅馬生菜帕爾馬火腿卷配慢煮熟的雞蛋、
帕馬臣芝士脆片和凱撒醬
or or

Peppered Tuna with Rocket Salad and Balsamic Vinegar
胡椒吞拿魚配火箭菜沙律和意大利陳醋
or or

Deep-Fried Calamari with Salty egg sauce
香脆炸魷魚配鹹蛋黃醬

Soup

Classic Russian Beef Broth
傳統俄羅斯牛肉清湯

Pasta

Tiger Prawn Linguine with Datterino Tomatoes, Chili and Basil
虎蝦扁麵配蕃茄、辣椒和羅勒
or or

Spaghetti Pomodoro with Romanesco
蕃茄醬意大利粉配意大利椰菜花

Main Course

Wild Mushroom Risotto, Porcini, Chanterelle and Shaved Truffles
野生蘑菇意大利飯配牛肝菌、黃油菌和松露
or or

Pan Seared Sea Bass Fillet, Baby Spinach and White Wine Clam Sauce
香煎海鱸魚配菠菜和白酒蜆肉汁
or or

Baked Pork Spare Rib with Fries and Barbecue Sauce
烤豬排骨配薯條和燒烤醬

Dessert

Mango Mille-Feuille
芒果拿破崙

Coffee or Tea
咖啡或茶