

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水、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

Assorted Cold Cut and Ham Platter with Condiment

歐陸凍肉火腿拼盤

or 或

Smoked Salmon Greek Salad with Persevered Lemon Dressing

煙三文魚希臘沙拉配檸檬汁

or 或

Braised Japanese Squids with Siciliana Basil Sauce

燴日本魷魚配西西里羅勒汁

Soup

Minestrone with Mini Ricotta Ravioli

意大利雜菜湯配迷你意大利芝士雲吞

Pasta

Penne, Mushroom Ragout, Arugula and Truffle Paste

意大利長通粉配蘑菇、火箭菜和及松露醬

or 或

Linguine Salted Egg, Carbonara

卡邦尼鹹蛋扁麵

Main Course

Grilled Canadian Pork Chop,

Tropical Fruit Salas and Balsamic Dressing

烤加拿大豬排配熱帶水果沙沙及意大利油醋汁

or 或

Herb Crusted Dover Sole Fillet, Peperonata and Lemon Wedge

香草龍俐柳配意大利甜椒及檸檬

or 或

Saffron Risotto, Pink Shrimps, Clams and Mussels

藏紅花意大利飯配粉紅蝦、蜆肉及青口

Dessert

Coconut Panna Cotta with Pineapple-orange Broth

椰子奶凍配菠蘿橙汁

Coffee or Tea

咖啡或茶