

#### Selections of Antipasti 前菜

Boston lobster and snow crab leg on ice, seasonal vegetables in Italian style, fresh mozzarella cheese, tomato, Italian cold cuts, smoked salmon, Parma ham with melon, salad, pickles 波士頓龍蝦、雪場蟹腳、西蘭花、燈籠椒、茄子、水牛芝士、番茄、

莎樂美腸、豬肉香腸、風乾牛肉、帕爾馬火腿、煙燻三文魚、蜜瓜、沙律、醃菜

Slow-cook poached egg served with Alaska king crab, green asparagus, potato foam and Oscetra caviar (additional price HKD \$288) 慢煮蛋配阿拉斯加皇帝蟹肉、青蘆筍、薯仔泡沫及魚子醬 (另加港幣\$288)

#### Sabatini caviar\*

10gr of Sabatini Caviar 10 克魚子醬

#### Live station 即場烹調

Black truffle with scrambled eggs on toast 黑松露炒蛋多士 Piedmont beef tartare 意大利生牛肉他他 Soup of the day 是日餐湯

\*\*\*\*\*\*

#### Pasta and Risotto\*意大利麵或意大利飯

Risotto with spinach and prawns 意大利飯配菠菜及大蝦

Daily pasta 是日意大利麵

Homemade fettucine pasta with Alaska king crab ragout (additional HKD \$288) 意大利闊條麵配阿拉斯加皇帝蟹肉(另加港幣\$288)

#### Main course\*主菜

Roasted Australian lamb racks in herbs sauce 香烤澳洲羊架配香草醬

Pan seared toothfish in lemon sauce with seasonal vegetables 香煎牙魚配檸檬汁及時令蔬菜

Wagyu sirloin "tagliata" with rocket and cherry tomato and parmesan (additional price HKD \$288) 薄切和牛西冷配火箭菜沙律、車厘番茄及巴馬臣芝士(另加港幣\$288)

#### Dessert table 甜品

Selections of dessert from our dessert table 精選甜品

\*\*\*\*\*\*

#### Coffee or tea 咖啡或茶

成人每位港幣 HKD\$898 per person

三至十一歲小童每位港幣 HKD\$629 per child aged 3 to 11

包括一杯果汁(香橙、蘋果或番石榴) Included one glass of fruit juice (orange, apple or guava)

#### Brunch free flow Package 無限暢飲 (11:30am - 2:30pm)

Champagne, Prosecco, white wine, red wine and juice 香檳,意大利氣泡酒,白酒,紅酒及果汁

每位港幣 HKD\$458 per person

#### 無限暢飲另可享有買一送一折扣優惠 Brunch free flow package could enjoy buy 1 get 1 free

\*One standard portion of food will be served to table for each guest. 每位顧客可享用一份特定菜式。 All subject to 10% service charge 以上價目另收加一服務費。



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# \*\*\*\*\*\*\* Pasta and Risotto\*意大利麵或意大利飯

Saffron risotto with veal jus 藏紅花意大利飯配牛仔肉汁

or

Daily pasta 是日意大利麵

O

Homemade fettucine pasta with Alaska king crab ragout (additional HKD \$288) 意大利闊條麵配阿拉斯加皇帝蟹肉(另加港幣\$288)

#### Main course\*主菜

Roasted Australian lamb racks in herbs sauce 香烤澳洲羊架配香草醬

or

Pan seared toothfish in lemon sauce with seasonal vegetables 香煎牙魚配檸檬汁及時令蔬菜

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Wagyu sirloin "tagliata" with rocket and cherry tomato and parmesan (additional price HKD \$288) 薄切和牛西冷配火箭菜沙律、車厘番茄及巴馬臣芝士(另加港幣\$288)

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#### Pasta and Risotto\*意大利麵或意大利飯

Risotto with baby cuttlefish, sweet peas and tomato 意大利飯配小墨魚、甜豆及番茄

10

Daily pasta 是日意大利麵

or

Homemade fettucine pasta with Alaska king crab ragout (additional HKD \$288) 意大利闊條麵配阿拉斯加皇帝蟹肉 (另加港幣\$288)

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If you have any food allergies, please inform our staff 如閣下對任何食物產生敏感,請直接通知本餐廳職員。



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Risotto with beetroot a and pecorino cheese sauce 意大利飯配紅菜頭及佩克里諾羊奶芝士汁

or

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