

#### 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 egg served with porcini mushrooms, parmesan sauce and Alba white truffle (additional price HKD \$588) 慢煮蛋配牛肝菌、巴馬臣芝士醬及阿爾巴白松露 (另加港幣\$588)

## \*\*\*\*\*\*\*\* Sabatini caviar\*

10gr of Sabatini Caviar 10 克魚子醬

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

#### Live station 即場烹調

Scrambled eggs on toast with black truffle 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 mushroom and pears 蘑菇意大利飯配香梨

or

Daily pasta 是日意大利麵

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Homemade tagliolini with Alba white truffle (additional HKD \$588) 自家製全蛋麵配阿爾巴白松露 (另加港幣\$588)

#### <u>Main course\*主菜</u>

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

or

Veal loin served with morels mushroom, parsnip purée and Alba white truffle (additional price HKD \$688) 牛仔柳配羊肚菌、白甘筍蓉及阿爾巴白松露 (另加港幣\$688)

# \*\*\*\*\*\*\*\*\*\* 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



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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

or

Homemade tagliolini with Alba white truffle (additional HKD \$588) 自家製全蛋麵配阿爾巴白松露 (另加港幣\$588)

#### <u>Main course\*主菜</u>

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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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Veal loin served with morels mushroom, parsnip purée and Alba white truffle (additional price HKD \$688) 牛仔柳配羊肚菌、白甘筍蓉及阿爾巴白松露 (另加港幣\$688)

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#### 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

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#### Pasta and Risotto\* 意大利麵或意大利飯

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

Daily pasta 是日意大利麵

Homemade tagliolini with Alba white truffle (additional HKD \$588) 自家製全蛋麵配阿爾巴白松露(另加港幣\$588)

#### 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

Veal loin served with morels mushroom, parsnip purée and Alba white truffle (additional price HKD \$688) 牛仔柳配羊肚菌、白甘筍蓉及阿爾巴白松露(另加港幣\$688)

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

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

Daily pasta 是日意大利麵

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