

BRUNCH MENU
710 per person
Inclusive of coffee or tea

GLI ANTIPASTI

SMALL

Choice of three per table

Pickled anchovies

Marinated oyster "Alla scapece", zucchini, vinegar, mint oil

Potato and crab salad, pickle turnip tops
(Additional 10 g caviar \$95)

Soft poached egg, potato, scamorza cheese, spinach
(Additional 5 g black truffle \$170)

Pork braciola, Neapolitan ragout

BIG

Choice of two per table

Yellowtail carpaccio, artichoke, sea asparagus, anchovie colatura, chervil

Slow cooked veal loin, tuna sauce, black pepper, caper leaves

Tomato salad, pickled strawberry, almond cream

Culatello di Zibello DOP premium

I PIATTI PRINCIPALI

Choice of one per person

Spaghetti, raw purple prawn, puttanesca sauce, lime zest
(Additional \$45)

Scialatielli, artichoke, butter, grated bottarga

Saffron pappardelle, wild boar ragout, rapini leaf

Pan-fried ruby snapper, fennel, green peas, lemon

Roasted Mayura beef hanger steak, shallot, broccolini, thyme
(Additional \$65)

Shared between two

Braised codfish, tripe, mussels, lemon

Roman clay pot baked chicken, morel mushroom, potatoes
(1 hour cooking time)
(Additional \$170)
(Additional 5 g black truffle \$170)

I DOLCI

Choice of one per person

Tiramisu, espresso coffee, savoyard biscuit, amaretto

Warm brioche bread, moscato d'Asti sabayon

Baba sponge cake, rum soaked, orange zest

NON SOLO BOLLICINE

2 hours free flow

Aperol spritz, prosecco, white and red wine, beer

320 per person

Please advise our associates if you have any food allergies or special dietary requirements

All prices are in HK\$ and subject to 10% service charge

We commit that our Food & Beverage venues are ISO22000:2018 certified,
an internationally recognized food safety management system.