

BRUNCH MENU
710 per person
Inclusive of coffee or tea

ANTIPASTI

To share

OSTRICHE E FRIARIELLI
Oysters with pickled turnip leaf

ALICI MARINATE ALL' AMALFITANA
Marinated anchovies, lemon, mint and chilli

CAPOCOLLO DI MARTINA FRANCA
Capocollo ham

CARPACCIO DI RICCIOLA
Yellowtail carpaccio, eggplant, anchovies colatura, lemon balm

VITELLO TONNATO
Milk fed veal, tuna sauce, caper leaf

BURRATA E POMODORI
Burrata and cherry tomatoes

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UOVO, ASPARAGI BIANCHI E PARMIGIANO
Soft boiled free-range egg, white asparagus, parmesan foam, baby spinach

PIATTI PRINCIPALI

Choice of one per person

PAPPARDELLE ALLO ZAFFERANO E RAGOUT DI CINGHIALE
Homemade saffron pappardelle, wild boar ragout, rapini leaf

SPAGHETTI ALL' ASTICE
Spaghetti, Atlantic lobster, piennolo tomato, basil
(Additional 120)

SCIALATIELLI AL PESTO DI PISTACCHI E RUCOLA
Homemade scialatielli, pistachio and rocket leaf pesto, confit tomato

BRANZINO IN CROSTA DI PUTTANESCA
Black olive and caper crusted seabass, puttanesca sauce, potatoes Anna

DIAFRAMMA ALLA GRIGLIA
Grilled Mayura hanger steak, green asparagus, pickled red onion, tarragon sauce
(150g)
(Additional 70)

Shared between two

BACCALA AL LIMONE
Braised codfish, lemon glaze, mussels, capers, roasted bell pepper
(Additional 90)

POLLO PIEMONTESE COTTO IN PENTOLA D'ARGILLA
Roman clay pot baked chicken, morel mushrooms, potatoes
(1 hour cooking time)
(Additional 170)

DOLCI

SELEZIONE DI DOLCI
Sharing selection of desserts

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

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.