

BRUNCH MENU
780 per person
Inclusive of coffee or tea

ANTIPASTI FREDDI

To share

BOCCONCINI DI BUFALA E POMODORI
Baby buffalo mozzarella, cherry tomatoes, basil

VITELLO TONNATO
Milk fed veal, tuna sauce, caper leaf

CAPOCOLLO DI MARTINA FRANCA
Capocollo ham from Martina Franca

INSALATA DI POLPO
Grilled octopus, potatoes, string beans

OSTRICHE GILLARDEAU
Poached Gillardeau oyster, oyster leaf, lemon dressing

ANTIPASTI CALDI

To share

FRITTATA DI ZUCCHINE E PECORINO
Zucchini and egg frittata, pecorino sauce

CALAMARETTI FRITTI
Deep fried calamari, salt, pepper

POLPETTE AL RAGÚ
Traditional beef meatballs braised in tomato sauce

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)

BOTTONI DI RICOTTA E CARCIOFI, BURRO DI BUFALA, SALICORNIA
Homemade ricotta stuffed bottoni, artichoke, buffalo milk butter, sea asparagus

ORATA ROSSA, CAVOLFIORE, AGLIO NERO, BOTTARGA
Pan fried red seabream, cauliflower, black garlic, bottarga
(Additional 80)

LOMBO DI AGNELLO, TACCOLE, CAROTE, MENTA
Roasted lamb loin, snow peas, roasted carrot, mint pesto

Shared between two

BACCALÀ AL LIMONE
Braised codfish, lemon glaze, mussels, capers, roasted bell pepper
(Additional 220)

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

CANDELE ALLA GENOVESE
Broken candele pasta, braised Montoro onion, beef rib, parmesan
(Additional 140)

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.