

## BRUNCH MENU

780 per person  
Inclusive of coffee or tea

### ANTIPASTI FREDDI

To share

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

VITELLO TONNATO  
Roasted milk fed veal, tuna sauce, caper leaf

CAPOCOLLO E MELONE  
Coppa ham with Lorenzini melon

 INSALATA DI GAMBERI, ARANCIA, RUCOLA  
Marinated shrimp, orange sauce, rocket leaves

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 meatball braised in tomato ragout

### PIATTI PRINCIPALI

Choice of one per person

TRENETTE AL NERO, CALAMARETTI E FRIGGITELLI  
Homemade squid ink trenette, baby squid, friggirelli peppers, yellow datterino

BOTTONI DI BUFALA, ZUCCHINE, MENTA  
Buffalo ricotta and mozzarella stuffed bottoni, zucchini, mint

BRANZINO, CANNELLINI, SEDANO  
Pan fried Mediterranean seabass, cannellini bean sauce, celery

BAVETTA DI WAGYU, GRANTURCO BIETOLA  
Grilled Wagyu flank steak, corn, Swiss chard, pickled Tropea onion  
(Additional 90)

Shared between two

 MORO AL LIMONE  
Braised toothfish, lemon glaze, mussels, capers, broccolini  
(Additional 220)

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

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

 PACCHERI ALL'ASTICE  
Paccheri, Atlantic lobster, piennolo tomato, basil  
(Additional 240)

### DOLCI

SELEZIONE DI DOLCI  
Sharing selection of desserts

 Sustainably sourced seafood

The additional 1% in your bill supports local charity Zero Foodprint Asia to help regional farmers shift to more climate friendly practices.

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.