


BRUNCH MENU 780 per person Inclusive of coffee or tea

ANTIPASTI FREDDI

To share

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

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

BRESAOLA E FICHI
Homemade beef bresaola, fig, herb oil

INSALATA DI SEPPIA
Grilled cuttlefish salad, orange reduction, rocket leaves

OSTRICHE GILLARDEAU
Poached Gillardeau oyster, oyster leaf, lemon dressing

ANTIPASTI CALDI

To share

UOVO IN CAMICIA
Japanese soft boiled egg, parmesan sauce, toasted brioche, sautéed mushrooms

CALAMARETTI FRITTI
Deep fried calamari, salt, pepper

POLPETTE AL RAGÚ
Traditional beef meatball braised in tomato ragout

PIATTI PRINCIPALI

Choice of one per person

 RISOTTO AL TOPINAMBUR, GALLINACCI, ASPARAGI
Carnaroli rice, Jerusalem artichoke, chanterelle mushroom, green asparagus

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

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

 BRASATO DI WAGYU
Braised Wagyu short rib, saffron celeriac purée, Romanesco,
pickled Tropea onion
(Additional 90)

Or

Shared between two

 MORO AL LIMONE
Braised toothfish, lemon glaze, mussel, caper, broccolini
(Additional 220)

  POLLO PIEMONTESE COTTO IN PENTOLA D'ARGILLA
Roman clay pot baked chicken, morel mushroom, potato, 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.