



## 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  
Poached 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, SALICORNIA, NOCCIOLA  
Carnaroli rice, Jerusalem artichoke, sea asparagus, hazelnut

 BOTTONI DI BUFALA, CARCIOFI, MENTA  
Buffalo ricotta and mozzarella stuffed bottoni, artichoke, mint

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

  TRICORNO DI WAGYU  
Grilled Wagyu top blade, cardoncelli mushroom, roasted pumpkin,  
pickled Tropea onion  
(Additional 90)

Or

Shared between two

  ASTICE ALLA GRIGLIA  
Whole grilled Atlantic lobster, saffron sauce, sautéed broccolini  
(Additional 240)

   POLLO PIEMONTESE COTTO IN PENTOLA D'ARGILLA  
Roman clay pot baked chicken, morel mushroom, potato, pearl onion, parma ham  
(Additional 170)

CANDELE ALLA GENOVESE  
Broken candele pasta, braised Montoro onion, beef short rib, parmesan

  MEZZI PACCHERI AI GAMBERI  
Half paccheri from Gragnano, sustainable tiger prawn, piennolo tomato, basil

### DOLCI

  SELEZIONE DI DOLCI  
Sharing selection of desserts

 Vegan  Vegetarian  Gluten free  Contains nuts  Contains alcohol  Contains pork  
 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.