

EASTER BRUNCH

1,180 per person

Inclusive of 2 hours free flow

PERRIER JOUET, "Grand Brut" NV

Sommelier selection of red & white

Aperol Spritz, Caffe Spumante, Hugo, Whisky Punch

Malfy gin spritz

Soft drinks, mocktails, juices

(Additional 150 per hour)

Unlimited Life Solutions water specially filtered in-house (still or sparkling) \$30 per person.
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 requirements.

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.

Sharing starters

IL CLASSICO

Artisanal mozzarella, hand-cut Parma ham, tomato salad

OSTRICHE GILLARDEAU

Poached Gillardeau oyster, oyster leaf, lemon dressing

TAGLIATELLE DI SEPPIA

Grilled cuttlefish strings, Sicilan almond cream, trout roe, rocket leaf, lemon

VITELLO TONNATO

Roasted milk fed veal, tuna sauce, caper leaf

SALMONE AFFUMICATO

Marinated and smoked salmon, sour yogurt, dill

CARCIOFI ALLA GIUDEA

Deep fried artichoke, codfish espuma, mint

UOVO CARBONARA

Poached free range egg, toasted brioche, pecorino sauce, guanciale

POLPETTE AL RAGÚ

Beef meatballs, tomato ragout, mozzarella emulsion, basil sauce

Main course

Choice of one

SPAGHETTI ALL'ASTICE

Artisanal spaghetti, sustainable Atlantic lobster, piennolo tomato, basil
(Additional 130)

SCIALATELLI AI CARCIOFI E BOTTARGA D'UOVO

Homemade scialatelli, artichokes, cured egg yolk

LASAGNA BOLOGNESE

Homemade baked pasta with béchamel, Bolognese ragout, Parmigiano cheese

PAPPARDELLA AL RAGOUT DI CINGHIALE

Homemade pappardelle, wild boar ragout, rosemary

RISOTTO AL LIMONE, GAMBERI, ASPARAGI

Carnaroli rice, lemon butter, braised prawns, green asparagus

MERLUZZO IN GUAZZETTO

Seared cod, prawn and clam "guazzetto", cherry tomato, basil
(Additional 60)

AGNELLO ARROSTO

Roasted lamb loin, green peas, bitter carrot emulsion, roasted potatoes

Or

Shared between two

CANDELE ALLA GENOVESE

Pasta from Gagnano, braised Montoro onion, beef short ribs, 36 month Parmigiano

MORO AL LIMONE

Braised Patagonian toothfish, lemon sauce, mussels, green asparagus
(Additional 220)

POLLO IN PENTOLA D'ARGILLA

Clay pot baked chicken, morel mushrooms, pearl onions, potatoes
(Additional 180)

ASTICE ALLA GRIGLIA

Grilled whole Atlantic lobster, crustacean jus, broccolini
(Additional 160)

DOLCI

DOLCI DI PASQUA

Selection of traditional Easter desserts

CAFFÈ E FRIVOLEZZE

Coffee or tea and petit fours