

# Mother's Day Brunch

## Italian Bubble

LE COLTURE, "Fagher" - Prosecco

Aperol Spritz, Hugo, Whisky Punch, Malfy spritz

Soft beverage, mocktails, juices

980 per person  
2 hours free flow

*(Additional 100/ hour)*

## The Classic

PERRIER JOUET, "Grand Brut" NV

Sommelier selection red & white wine

1180 per person  
2 hours free flow

*(Additional 230/ 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.

## ANTIPASTI

To share

### SALMONE MARINATO

In-house marinated and smoked salmon, sour buffalo yogurt, cucumber

### CRUDO DI GAMBERO BLU

New Caledonia blue prawn tartare, burrata cream, panzanella emulsion, basil

### TAGLIATELLE DI SEPPIA

Grilled cuttlefish string, Sicilian almond cream, trout roe, dill

### OSTRICHE LAMPONI

Poached Gillardeau oyster, raspberry vinaigrette, black pepper

### VITELLO TONNATO

Roasted milk fed veal, tuna sauce, caper leaf

### UOVO, ZAFFERANO, GUANCIALE

Poached egg, saffron pecorino sauce, crispy guanciale

### POLPETTE AL RAGOUT

Tomato braised meatball braised, mozzarella emulsion, basil sauce

### CALAMARETTI FRITTI

Deep fried calamari, salt, pepper

## PIATTI PRINCIPALI

Choice of one per person

### SPAGHETTI ALL' ASTICE

Spaghetti, Atlantic lobster, piennolo tomato, basil  
(Additional 150)

### RISO AL POMODORO, STRACCIATELLA, MELANZANA

Carnaroli rice, cherry tomato sauce, stracciatella cheese, smoked eggplant

### TRENETTE AL NERO, GAMBERI, LIMONE

Homemade squid ink pasta, sustainable prawns, lemon sauce

### PAPPARDELLE ALLO ZAFFERANO E RAGOUT D'ANATRA

Homemade saffron pappardelle, duck ragout, aged ricotta

### AGNELLO ARROSTO

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

### MORO E CAPESANTE AL LIMONE

Pan fried Patagonian toothfish and scallop roll, lemon glaze, green asparagus, mussel  
(Additional 90)

### MERLUZZO IN GUAZZETTO

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

Or

Shared between two

### GENOVESE DI POLPO

Artisanal broken candeale, braised montoro onion, Mediterranean octopus, lemon zest  
(Additional 160)

### MEZZI PACCHERI ALLA VODKA E GRANCHIO REALE

Artisanal half paccheri, aurora sauce, vodka, poached king crab  
(Additional 260)

### POLLO PIEMONTESE COTTO IN PENTOLA D' ARGILLA

Roman clay pot baked chicken, morel mushrooms, pearl onions  
(Additional 180)

### BISTECCA ALLA FIORENTINA

1kg dry-aged Italian beef T-bone steak, seasonal grilled vegetables  
(Additional 680)

## DOLCI

### SELEZIONE DI DOLCI

Sharing selection of daily desserts



Vegan



Vegetarian



Gluten free



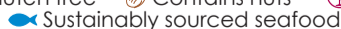
Contains nuts



Contains alcohol



Contains pork



Sustainably sourced seafood

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