

FESTIVE BRUNCH MENU

Italian Bubbles

LE COLTURE, "Fagher" - Valdobbiadene Prosecco NV
Sommelier selection of white and red wine
Aperol Spritz, Caffè Spumante, Hugo, Whisky Punch
Soft beverage, mocktails, juices

990 per person

The Classic

DRAPPIER, "Carte d'Or" - Champagne NV
Sommelier selection of white and red wine

1,090 per person

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

BURRATA, POMODORI, BASILICO
Burrata from Andria, heirloom tomatoes, basil oil

CARPACCIO DI MANZO
Salted beef carpaccio, yellow tomato gel, 36 months Parmigiano cheese, rocket leaf

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

SALMONE AFFUMICATO
Homemade smoked salmon, sour yogurt, cucumber, dill

OSTRICHE GILLARDEAU
Poached Gillardeau oyster, oyster leaf, lemon dressing

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UOVO, ZAFFERANO, TARTUFO
Toasted brioche, soft boiled egg, saffron emulsion, black truffle

POLPO E PATATE
Grilled octopus, potato espuma, red pepper coulis

SALSICCIA AL RAGOUT
Braised Italian sausage, tomato ragout, mozzarella emulsion, basil sauce

Choice of one per person

TRENETTE AL NERO, VONGOLE, ZUCCHINE
Homemade squid ink pasta, clams, zucchini

TAGLIOLINI AL TARTUFO BIANCO
Homemade egg tagliolini, artisanal butter, Italian white truffle
(Additional 488)

BOTTONI DI BUFALA, CARCIOFI, MENTA
Buffalo cheese stuffed bottoni, artichoke, mint

RISOTTO AL LIMONE, GAMBERI, TIMO
Carnaroli rice, Amalfi lemon, sustainable prawn, citrus thyme

SPAGHETTI AI RICCI, MANDARINO, BERGAMOTTO
Spaghetti from Gragnano, sea urchin, mandarin oil, bergamot zest
(Additional 128)

PETTO D'ANATRA
Slow cooked duck breast, saffron celeriac puree, cardoncelli mushrooms, Marsala sauce

ASTICE SCOTTATO
Seared Atlantic lobster, Amalfi lemon hollandaise, green asparagus, radish
(Additional 158)

CERVO E MELE
Pancetta wrapped venison tenderloin, apple puree, Swiss chard, red wine jus

Shared between two

CANDELE ALLA GENOVESE DI POLPO
Broken candele pasta, braised Montoro onion, Mediterranean octopus, thyme

MORO IN GUAZZETTO
Seared black cod, prawn and clam "guazzetto", cherry tomatoes, green olives

LOMBATA DI WAGYU
Grilled Wagyu sirloin, roasted cauliflower puree, pickled Tropea onion, black truffle jus
(Additional 228)

POLLO IN PENTOLA D'ARGILLA
Roman clay pot baked chicken, morel mushrooms, potatoes, pearl onions
(Additional 188)

DOLCI

SELEZIONE DI DOLCI
Sharing selection of daily desserts