

BRUNCH ALL'ITALIANA

La Dolce Vita

LE COLTURE, "Fagher" - Prosecco NV

Aperol Spritz, Bellini, Whisky Punch, Poretti Beer

Limonata, Spritz Zero, Sunrise

Soft beverage, juices

880 per person
2 hours free flow

La Belle Epoque

DRAPPIER, "Carte d' Or" - Champagne NV

Sommelier selection red & white wine

1080 per person
2 hours free flow

L'Era Dorata

DOM PERIGNON - Champagne 2017

PATERNOSTER, "Vulcanico" - Basilicata 2023

CARPINETO, "Dogajolo" - Toscana 2022

2,680* per person

**No discount applicable*

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.

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.

COMPANATICO

Neapolitan salami, anchovy and Caprese to celebrate OUR Grissini

ANTIPASTI

To share

 OSTRICHE GILLARDEAU

Poached Gillardeau oysters, cucumber, lemon dressing

  INSALATA DI GAMBERI

Marinated prawns, grilled fennel, orange, lemon balm

  POLPO GRIGLIATO

Grilled octopus, potato espuma, red pepper coulis

POLPETTE AL RAGOUT

Traditional meatballs braised in tomato ragout, mozzarella emulsion, basil sauce

 UOVO IN CAMICIA

Cage free poached egg, green peas sauce, crispy guanciale

PIATTI PRINCIPALI

Choice of one per person

  SPAGHETTI ALL' ASTICE +150

Spaghetti, Atlantic lobster, piennolo tomato, basil

  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 cheese

 FAGOTTINI DI RICOTTA E FUNGHI

Ricotta and mushroom stuffed pasta, Parmigiano sauce, rocket leaf emulsion

 RIGATONI VODKA E GRANCHIO REALE +80

Artisanal rigatoni, poached king crab, vodka pink sauce

  FILETTO DI MAIALE

Slow cooked pork tenderloin, apple puree, Swiss chard, red wine jus

  MERLUZZO IN GUAZZETTO +60

Seared cod, prawn and clam "guazzetto", cherry tomatoes, basil

Shared between two

  POLLO PIEMONTESE COTTO IN PENTOLA D' ARGILLA +180

Roman clay pot baked chicken, morel mushrooms, pearl onions

  LOMBATA DI WAGYU +220

Grilled Wagyu sirloin, eggplant parmigiana, chocolate jus

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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