

# 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 2015

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

### CRUDO DI RICCIOLA

Hamachi crudo, watermelon and tomato gazpacho, marjoram oil

### 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

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 cheese

### FAGOTTINI DI RICOTTA E FUNGHI

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

### FILETTO DI MAIALE

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

### MERLUZZO IN GUAZZETTO

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

Or

Shared between two

### POLLO PIEMONTESE COTTO IN PENTOLA D' ARGILLA

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

### BISTECCA ALLA FIORENTINA

Grilled 1Kg dry-aged Italian marbled beef Porterhouse  
(Additional 680)

### MORO AL LIMONE

Braised Patagonian toothfish, lemon glaze, mussels, capers, broccolini  
(Additional 220)

### MEZZI PACCHERI ALLA VODKA E GRANCHIO REALE

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

## 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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