

MOTHERS DAY BRUNCH

La Dolce Vita

LE COLTURE, "Fagher" - Prosecco NV

Aperol Spritz, Bellini, Whiskey 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
2 hours free flow

**No discount applicable*

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.

ANTIPASTI 前菜 To share 分享

 **MOZZARELLA, POMODORO, BASILICO** 水牛芝士車厘茄及羅勒
Artisanal buffalo mozzarella, panzanella emulsion, roasted cherry tomato, basil

  **CAPOCOLLO E MELONE** 意大利風乾火腿配哈密瓜
Artisanal capocollo ham from Martina Franca and cantaloupe melon

  **CRUDO DI CAPESANTE** 檸檬汁帶子他他配烤蘆筍
Scallop tartare, grilled green asparagus, lemon emulsion, parsley

  **TAGLIATELLE DI SEPIA** 烤墨魚絲配西西里杏仁忌廉·鱒魚子·刁草
Grilled cuttlefish string, Sicilian almond cream, trout roe, dill

 **SALMONE ALLA BARBABIETOLA** 紅菜頭醃三文魚
Beetroot marinated salmon, sour yogurt, cucumber

  **ARANCINO ALLO ZAFFERANO, PISELLI, GAMBERI** 藏紅花飯糰·豌豆·蝦
Carnaroli rice arancini, saffron, green peas, braised prawns

  **UOVA IN COCOTE, PROVOLA, TARTUFO NERO** 煙燻水牛芝士焗蛋配黑松露
Pot baked eggs, smoked mozzarella, black truffle

POLPETTE AL RAGÚ 意式番茄牛肉丸
Beef meatballs, tomato ragout, mozzarella emulsion, basil sauce

PIATTI PRINCIPALI 主菜 Choice of one per person 選一款

 **PAPPARDELLA AL RAGOUT D'ANATRA** 自家製意大利闊麵配鴨肉醬
Homemade pappardelle, duck ragout, aged ricotta cheese

 **SCIALATIELLI AI CARCIOFI E BOTTARGA D'UOVO** 自家製小麥意大利麵配雅枝竹·醃蛋黃
Homemade semolina pasta, artichokes, cured egg yolk

 **SPAGHETTI VONGOLE E ZUCCHINE** 蜆肉意大利青瓜意大利麵
Artisanal spaghetti, clams, zucchini emulsion

  **LINGUINE GAMBERI, ALICI, NDUJA** 西西里紅蝦扁意大利麵 +88
Artisanal linguine, Sicilian red prawn, anchovy butter, nduja

  **RISOTTO ALLA LUCIANA** 八爪魚番茄意大利燉飯 +58
Carnaroli rice, octopus, tomato sauce, taggiasca olive, caper

  **LOMBO DI AGNELLO** 烤羊柳配青豆蓉·迷你蘿蔔·瑪莎拉酒燒肉汁
Roasted lamb loin, green peas puree, baby carrots, Marsala jus

  **MERLUZZO IN GUAZZETTO** 香煎地中海鱈魚配意大利海鮮汁 +68
Seared black cod, shrimp and clams "guazzetto", cherry tomatoes, basil

  **ASTICE, ASPARAGI, LIMONE** 大西洋龍蝦·蘆筍·檸檬 +158
Seared Atlantic lobster, green asparagus, Amalfi lemon hollandaise

For two to share 二人共享

  **POLLO IN PENTOLA D'ARGILLA** 瓦煲焗雞配羊肚菌·珍珠洋蔥·薯仔 +180
Clay pot baked chicken, morel mushrooms, pearl onions, potatoes

 **LOMBATA DI WAGYU** 烤和牛西冷牛扒配芝士焗千層茄子·朱古力肉汁 +228
Grilled Wagyu sirloin, eggplant parmigiana, chocolate jus

DOLCI 甜品

  **SELEZIONE DI DOLCI** 精選甜品
Selection of desserts, ice cream, seasonal fruit

 **CAFFÈ E FRIVOLEZZE** 咖啡或茶配精緻甜點
Coffee or tea and petit four

 Vegan  Vegetarian  Gluten free  Contains nuts  Contains alcohol  Contains pork
 Sustainably sourced seafood

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Please advise our associates if you have any food allergies or special dietary requirements.

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