

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 小食

Neapolitan salami, anchovy and Caprese to celebrate OUR Grissini

ANTIPASTI 前菜

To share 共享前菜

OSTRICHE GILLARDEAU

Poached Gillardeau oysters, cucumber, lemon dressing
水煮Gillardeau生蠔配檸檬青瓜醬

INSALATA DI GAMBERI

Marinated prawns, grilled fennel, orange, lemon balm
茴香香橙海蝦沙拉

POLPO GRIGLIATO

Grilled octopus, potato espuma, red pepper coulis
燒八爪魚配紅椒馬鈴薯泡沫醬

POLPETTE AL RAGOUT

Traditional meatballs braised in tomato ragout, mozzarella emulsion, basil sauce
傳統意式肉丸

UOVO IN CAMICIA

Cage free poached egg, green peas sauce, crispy guanciale
非農養水波蛋配青豆醬

PIATTI PRINCIPALI 主菜

Choice of one per person 一人份享用

SPAGHETTI ALL' ASTICE +150

Spaghetti, Atlantic lobster, piennolo tomato, basil
蕃茄羅勒龍蝦意粉

RISO AL POMODORO, STRACCIATELLA, MELANZANA

Carnaroli rice, cherry tomato sauce, stracciatella cheese, smoked eggplant
煙燻茄子奶酪義大利燴飯

TRENETTE AL NERO, GAMBERI, LIMONE

Homemade squid ink pasta, sustainable prawns, lemon sauce
檸檬大蝦墨汁意粉

PAPPARDELLE ALLO ZAFFERANO E RAGOUT D'ANATRA

Homemade saffron pappardelle, duck ragout, aged ricotta cheese
慢煮鴨肉寬意粉

FAGOTTINI DI RICOTTA E FUNGHI

Ricotta and mushroom stuffed pasta, Parmigiano sauce, rocket leaf emulsion
奶酪蘑菇釀意粉配帕瑪森芝士醬

LOMBO DI AGNELLO

Roasted lamb loin, artichokes, black garlic emulsion, mint
烤羊柳配雅枝竹, 黑蒜醬, 薄荷

RIGATONI VODKA E GRANCHIO REALE +80

Artisanal rigatoni, poached king crab, vodka pink sauce
皇帝蟹肉粗管意粉配伏特加玫瑰醬

MERLUZZO IN GUAZZETTO +60

Seared cod, prawn and clam "guazzetto", cherry tomatoes, basil
黑鱈魚配蕃茄蛤蜊清湯

Shared between two 二人份共享

LOMBATA DI WAGYU +220

Grilled Wagyu sirloin, eggplant parmigiana, chocolate jus
和牛西冷配茄子及巧克力醬

POLLO PIEMONTESE COTTO IN PENTOLA D'ARGILLA +280

Roman clay pot baked chicken, morel mushrooms, pearl onions
陶鍋烤雞配羊肚菌

DOLCI 甜品

SELEZIONE DI DOLCI

Sharing selection of daily desserts
甜品拼盤

 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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