

# 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

#### 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

#### FILETTO DI MAIALE

Slow cooked pork tenderloin, apple puree, Swiss chard, red wine jus  
慢煮豬里脊肉配蘋果醬

#### 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

#### 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

#### LOMBATA DI WAGYU +220

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

## 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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