

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 of Red & White Wine

1,080 per person
2 hours free flow

L'Era Dorata

DOM PERIGNON - Champagne 2017

SANTA BARBARA, "Stefano Antonucci" - Marche 2023

CARPINETO, "Dogajolo" - Toscana 2022

2,680* per person
2 hours free flow

**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 morclimate 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. 無限量享用Life Solutions過濾淨化水 (有氣、無氣) 每位30 元帳單上的額外1%將捐贈至本地慈善機構零碳足食 (亞洲) , 以協助於區內推動再生農業。所有價目以港幣計算及另加一服務費。我們承諾酒店的餐飲場所已榮獲國際認可之品質保證系統ISO22000:2018 之認證

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 AL RAGOUT DI CINGHIALE

Homemade pappardelle, wild boar ragout, rosemary oil
肉醬焗自家製意大利寬扁蛋麵



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, peppers, 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



Crustacean 甲殼類



Dairy 乳製品



Egg 含蛋



Fish 魚類



Gluten 含麩質



Halal-friendly 清真



Molluscs 軟體動物



Peanuts 含花生



Signature dishes 招牌菜品



Soy 含大豆



Sustainably sourced 可持續發展海鮮



Tree-nuts 含堅果



Plant-based 純素



Vegetarian 素食