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

888 per person
2 hours free flow

La Belle Epoque

DRAPPIER, "Carte d' Or" - Champagne NV

Sommelier Selection of Red & White Wine

1,088 per person
2 hours free flow

L'Era Dorata

DOM PERIGNON - Champagne 2017

SANTA BARBARA, "Stefano Antonucci" - Marche 2023

CARPINETO, "Dogajolo" - Toscana 2022

2,688* per person
2 hours free flow

**No discount applicable*

Crustaceans 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 seafood 可持續發展海鮮 Tree nuts 含堅果 Plant-based 純素 Vegetarian 素食

Please advise our associates if you have any food allergies or special dietary requirements. 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.
如您對任何食物有過敏反應或需要其他膳食的安排，請向我們的服務員聯絡。無限量享用Life Solutions過濾淨化水（有氣或無氣水）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

Capocollo ham with melon, anchovy and Caprese to celebrate OUR Grissini

ANTIPASTI 前菜

To share 共享前菜

OSTRICHE GILLARDEAU
Poached Gillardeau oysters, green apple, lemon dressing
水煮Gillardeau生蠔配青瓜，檸檬醬

SALMONE AFFUMICATO
Homemade smoked salmon, sour yogurt, dill
自家製煙三文魚

CALAMARI SALE E PEPE
Deep fried calamari, salt, pepper, lemon
酥炸鮮魷魚

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

UOVA IN COCOTE, PROVOLA, GUANCIALE
Pot baked eggs, smoked provola, crispy guanciale
煙燻布旺倫芝士焗蛋，香脆風乾豬面頰肉

PIATTI PRINCIPALI 主菜

Choice of one per person 一人份享用

SPAGHETTI ALL'ASTICE +150
Spaghetti, Atlantic lobster, piennolo tomato, basil
番茄羅勒龍蝦意粉

RISOTTO ZUCCA, SALSICCIA, PISTACCHI
Carnaroli rice, pumpkin, Luganega sausage, pistachio and burrata emulsion
南瓜意大利飯配意式香腸，開心果，布拉塔芝士泡沫

TAGLIOLINO AL TARTUFO BIANCO +580
Homemade tagliolini, artisanal butter, 36 months Parmigiano, Italian white truffle
自家製幼麵配36個月熟成巴馬臣芝士，意大利白松露

SCIALATELLI ALLA NERANO
Homemade semolina pasta, zucchini chips, Provolone, basil
自家製意大利麵，意大利青瓜脆片，布旺倫芝士

PAPPARDELLE AL RAGOUT DI CINGHIALE
Homemade pappardelle, wild boar ragout, rosemary oil
自家製闊蛋麵配野豬肉醬

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

LINGUINE ALLE VONGOLE
Artisanal linguine, clams, garlic, parsley
香蒜蜆肉扁意粉，意大利香芹

BRANZINO IN PADELLA
Pan-fried seabass, broccolini, lemon foam
香煎地中海鱸魚

Shared between two 二人份共享

LOMBATA DI WAGYU +220
Grilled Wagyu sirloin, eggplant parmigiana, chocolate jus
和牛西冷配意式焗茄子及朱古力醬

POLLO PIEMONTESE COTTO IN PENTOLA D'ARGILLA +310
Roman clay pot baked chicken, morel mushrooms, pearl onions
瓦煲焗雞配羊肚菌，珍珠洋蔥

DOLCI 甜品

SELEZIONE DI DOLCI
Sharing selection of daily desserts
甜品拼盤