FESTIVE BRUNCH

LA DOLCE VITA

LE COLTURE, "Fagher" - Prosecco NV

Aperol Spritz, Bellini, Whiskey Punch, Poretti Beer

Limonata, Spritz Zero, Sunrise

Soft Beverages, Juices

1,088 per person
2 hours free flow

LA BELLE EPOQUE

DRAPPIER, "Carte d' Or" - Champagne NV

Sommelier Selection of Red & White Wine

1,288 per person
2 hours free flow

L'ERA DORATA

DOM PERIGNON - Champagne 2015

PATERNOSTER, "Vulcanico" - Basilicata 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 VEGAN 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。

ANTIPASTI
To share

BURRATA, POMODORI, BASILICO
Artisanal burrata, heirloom tomatoes, basil

OSTRICHE GILLARDEAU
Poached Gillardeau oysters, Vermouth, green apple

SALMONE AFFUMICATO
Homemade smoked salmon, ricotta espuma, capers

ARROSTO DI MANZO
Roasted beef eye round, pickled mushrooms, mustard dressing

TAGLIATELLE DI SEPPIA
Steamed cuttlefish strings, Sicilian almond cream, Oscietra caviar, dill

UOVA IN COCOTE
Baked eggs, provola from Agerola, winter black truffle

ARANCINI AI GAMBERI, ZAFFERANO, ASPARAGI
Carnaroli rice arancini, braised prawns, saffron, green asparagus

POLPETTE AL RAGOUT
Braised meatballs in tomato ragout, mozzarella emulsion, basil sauce

PIATTI PRINCIPALI
Choice of one per person

TAGLIOLINI AL TARTUFO BIANCO +388
Homemade egg tagliolini, Italian butter, white truffle

LINGUINE AI GAMBERI, ALICI, NDUJA
Artisnal linguine, Sicilian red prawn crudo, anchovy butter, spicy nduja

ABBRACCI ALLA GENOVESE DI POLPO
Artisanal pasta, braised octopus and copper onion, pecorino emulsion, lemon thyme

LASAGNE AL RAGOUT
Homemade spinach pasta, bechamel, bolognese ragout, Parmigiano

GNUDI DI RICOTTA E GUAZZETTO DI TRIGLIA
Homemade ricotta and spinach naked ravioli, red mullet guazzetto, parsley

ASTICE ALLA GRIGLIA +168
Grilled Atlantic lobster, Jerusalem artichoke, cardoncelli mushrooms, crustacean jus

BRANZINO ALLA PUTTANESCA
Pan fried seabass fillet, cherry tomato sauce, Taggiasca olives, capers

For two to share

POLLO IN PENTOLA D'ARGILLA +288
Clay-pot baked chicken, morel mushrooms, pearl onions, potatoes

LOMBATA DI WAGYU +228
Grilled Wagyu sirloin, roasted cauliflower, pickled Tropea onion, black truffle jus

COTOLETTA ALLA MILANESE +128
Butter fried veal cutlet, potato mille-feuille, Amalfi lemon hollandaise, chives

DOLCI

DOLCI DELLE FESTE
Selection of traditional festive desserts

CAFFÈ E FRIVOLEZZE
Coffee or tea and petit fours