



# CUCINA




## Easter Brunch Menu 復活節早午餐菜單

7 - 10 April 2023

Selection of our Antipasti, Italian Cold Cuts, Cheese, Seafood, Pasta Station and Signature Easter Desserts  
精選意大利凍肉、芝士、海鮮、特色意粉及復活節甜點

Chef Andrea's Fine Duck Confit Burger served to the table 鴨肉漢堡

### Main 主菜

 Green Asparagus, Parmesan Cheese Sauce, Scrambled Egg, Black Truffle  
青蘆筍配巴馬臣芝士汁、炒蛋及黑松露

Or

Risotto with Mixed Seafood, Sea Urchin Sauce, Zucchini, Caviar  
雜錦海鮮意大利飯配海膽汁、意大利青瓜及魚子醬

Or

Traditional Easter Roasted Lamb Leg with Garlic, Rosemary Potatoes  
傳統烤羊腿肉配蒜蓉、迷迭香馬鈴薯

Or

Grilled Australian Beef Sirloin Steak, Black Pepper Sauce  
扒澳洲西冷牛扒配黑椒汁

Or

Baked Halibut Fillet, Sautéed Clams, Lobster Sauce  
焗比目魚柳伴炒蛤蜊及龍蝦汁

**Adult \$588 / Children \$388 (aged 3-11 years old)**  
**成人每位港幣 588 / 小童每位港幣 388 (年齡 3 至 11 歲)**

Free-flow Perrier-Jouët NV Champagne or Henriot Brut Rosé Champagne at an additional \$398 per person  
每位另加港幣 398 無限量享用巴黎之花香檳或漢諾玫瑰香檳

Free-flow Prosecco or House Red Wine or House White Wine or Moscato d'Asti at an additional \$208 per person  
每位另加港幣 208 無限量享用氣泡酒或紅酒或白酒或有氣甜酒

Free-flow Draught Beer or Fresh Juice or Soft Drinks at an additional \$148 per person  
每位另加港幣 148 無限量享用生啤酒或鮮果汁或汽水

**Free-flow beverage packages are not applicable to discounts**  
**任何折扣不適用於無限量飲品優惠**

Prices are subject to a 10% service charge 以上價目另設加一服務費