



CUCINA

Christmas Brunch 聖誕早午餐
24- 27 December 2022

Selection of our Antipasti, Italian Cold Cuts, Cheese, Seafood, Salad and Pasta Station
Chef Andrea's Duck Liver Burger served to the table
精選意大利凍肉、芝士、海鮮、沙律、特色意粉及鴨肝漢堡

Main Course 主菜

 Risotto with Asparagus, Burrata Cheese, Pomegranate, Black Truffle
露筍意大利飯、水牛芝士、石榴及黑松露

Or

Tortellini Stuffed with Mushrooms, Creamy Spinach, Duck Liver Sauce
意大利雲吞釀蘑菇、忌廉菠菜及鴨肝汁

Or

Halibut Fillet, Lobster Sauce, Sautéed Clams, Caviar
比目魚柳、龍蝦汁、炒蛤蜊及魚子醬

Or

Italian Pork Sausage, Stewed Lentil Beans, Soft Potatoes
意大利豬肉腸、燉扁豆及馬鈴薯

Or

Christmas Turkey, Brussels Sprouts, Sweet Potatoes, Cranberry Jam
聖誕火雞伴小椰菜、甜薯及紅莓醬

Christmas Dessert Corner with Gingerbread Cookies, Chocolate Log Cake, Stollen, Pudding, Panettone
聖誕甜品精選、薑餅曲奇、朱古力樹幹蛋糕、聖誕麵包、布甸、意式果乾麵包

Adult \$688 / Child \$418 (aged 3-11)
成人每位港幣 688 / 小童每位港幣 418 (年齡 3 至 11 歲)

Free-flow Perrier-Jouët NV Champagne or Henriot Brut Rosé Champagne at an additional \$428 per person
每位另加港幣 428 無限量享用巴黎之花香檳或漢諾玫瑰香檳

Free-flow Prosecco, House red wine, House white wine or Moscato d'Asti at an additional \$228 per person
每位另加港幣 228 無限量享用氣泡酒、紅酒、白酒或有氣甜酒

Free-flow Poretta Draught Beer, Fresh Juices or Soft Drinks at an additional \$158 per person
每位另加港幣 158 無限量享用沛雷帝生啤酒、鮮果汁或汽水

Discounts are not applicable to free-flow beverage packages
任何折扣不適用於無限添飲禮遇

All prices are subject to a 10% service charge
以上價目另收加一服務費



CUCINA

Christmas Italian Dinner 聖誕意式晚宴

24 & 25 December 2022

Welcome Champagne

Charles de Cazanove Brut Champagne N.V. \$168 (per glass 每杯)

Insalatina d'Astice, Caviale Oscietra, Puré di Sedano Rapa e Carota

Poached Lobster Salad, Oscietra Caviar, Celery Root and Carrot Purée
龍蝦沙律、奧思迦魚子醬、芹菜根及甘筍蓉

Le Regola Scopiccio Vermentino Bianco Costa Toscana IGT 2020 \$118 (per glass 每杯)

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Consommé di Manzo Affumicato, Tortellini ai Funghi Porcini, Prezzemolo

Smoked Beef Consommé, Porcini Mushrooms Tortellini, Parsley
煙燻牛肉清湯配蘑菇意大利雲吞及香芹

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Fettuccine con Ragú d'Anatra Confit, Salsa al Fegato Grasso e Tartufo Nero

Fettuccine, Duck Confit Ragout, Liver Sauce, Shaved Black Truffle
燉鴨肉意大利寬麵、鴨肝汁及黑松露

Ilico Montepulciano d'Abruzzo DOC 2016 \$128 (per glass 每杯)

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Sorbetto al Ribes e Menta

Cranberry and Mint Sherbet
紅莓及薄荷雪葩

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Filetto di Halibut, Emulsione all'Astice, Vongole, Cetriolo e Pomodoro Fresco

Halibut Fillet, Lobster Emulsion, Clams, Cucumber and Tomatoes Salsa
比目魚柳伴龍蝦汁、蛤蜊、青瓜及番茄醬

Giannitessari Scalette, Soave Classico, Tenda DOC, 2021 \$128 (per glass 每杯)

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Filetto di Manzo, Puré di Patate Viola, Polvere di Spinaci, Salsa alle Ciliegie

Roasted Beef Tenderloin, Purple Mashed Potato, Spinach Powder, Cherry Sauce
烤牛柳伴紫薯蓉、菠菜粉、櫻桃汁

Cincinnato Ercole Nero Buono Lazio IGT 2017 \$178 (per glass 每杯)

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Pallina di Natale

Little Christmas Ball
迷你聖誕朱古力球

Apianae Moscato Del Molise DOC 2015 \$208 (per glass 每杯)

Additional \$680 per person with wine pairing (5 glasses) 每位另加港幣 680 連美酒配對 (5 杯)
Serving portion 100ml per glass and 50ml for dessert wine 每杯以 100 毫升 (紅白酒) 及 50 毫升 (甜品酒) 計算

每位港幣 1,488 per person

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CUCINA



Festive Brunch 除夕新年早午餐 31 December 2022 – 1 January 2023

Selection of our Antipasti, Italian Cold Cuts, Cheese, Seafood, Salad and Pasta Station
Chef Andrea's Duck Liver Burger served to the table
精選意大利凍肉、芝士、海鮮、沙律、特色意粉及鴨肝漢堡

Main Course 主菜

 **Risotto Agli, Asparagi, Burrata, Melograno, Tartufo Nero**
Risotto with Asparagus, Burrata Cheese, Pomegranate, Black Truffle
露筍意大利飯、水牛芝士、石榴及黑松露

Or

Scottadito di Agnello alla Griglia, Patate al Rosmarino, Salsa all'Aglio e Menta
Grilled Lamb Chops, Rosemary Potatoes, Garlic and Mint Sauce
扒羊扒、迷迭香馬鈴薯、蒜蓉及薄荷汁

Or

Filetto di Halibut con Salsa all'Astice, Vongole Saltate, Caviale
Halibut Fillet, Lobster Sauce, Sautéed Clams, Caviar
比目魚柳、龍蝦汁、炒蛤蜊及魚子醬

Or

Cotechino con Lenticchie Stufate, Spuma di Patate
Italian Pork Sausage, Stewed Lentil Beans, Soft Potatoes
意大利豬肉腸、燉扁豆及馬鈴薯

Or

Sottofiletto di Manzo Arrosto, Funghi Stagionali, Salsa al Degato d'Anatra
Roasted Sirloin, Seasonal Mushrooms, Duck Liver Sauce
烤西冷牛扒伴蘑菇、鴨肝汁

Adult \$688 / Child \$418 (aged 3-11)
成人每位港幣 688 / 小童每位港幣 418 (年齡 3 至 11 歲)

Free-flow Perrier-Jouët NV Champagne or Henriot Brut Rosé Champagne at an additional \$428 per person
每位另加港幣 428 無限量享用巴黎之花香檳或漢諾玫瑰香檳

Free-flow Prosecco, House red wine, House white wine or Moscato d'Asti at an additional \$228 per person
每位另加港幣 228 無限量享用氣泡酒、紅酒、白酒或有氣甜酒

Free-flow Poretti Draught Beer, Fresh Juices or Soft Drinks at an additional \$158 per person
每位另加港幣 158 無限量享用沛雷帝生啤酒、鮮果汁或汽水

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New Year's Eve Italian Dinner 除夕意式晚宴
31 December 2022

Welcome Champagne

Charles de Cazanove Brut Champagne N.V. \$168 (per glass 每杯)

Tartare di Gamberi Rossi, Avocado, Fennel, Caviale Oscietra

Red Prawn Tartare, Avocado, Fennel, Oscietra Caviar
紅蝦韃韃伴牛油果、茴香、奧思迦魚子醬

Terenzuola Fosso Di Corsano, Vermentino, Colli Di Luni DOC, 2020 \$198 (per glass 每杯)

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Crema di Sedano Rapa, Fegato d'Anatra Scottato, Porri Fritti e Tartufo Nero

Celeriac Root Cream, Seared Duck Liver, Fried Leek, Black Truffle
芹菜根忌廉、香煎鴨肝、炸大蔥及黑松露

Apianae Moscato Del Molise DOC 2015 \$208 (per glass 每杯)

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Mezze Maniche con Astice, Salsa ai Pomodorini e Caviale

Mezze Maniche, Lobster, Cherry Tomato Sauce, Caviar
龍蝦意大利短管麵伴櫻桃小番茄及魚子醬

Poderi dal Nespoli 'Nespolino' Rosso Sangiovese – Merlot Rubicone IGT, Emilia – Romagna, Italy \$108 (per glass 每杯)

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Sorbetto allo Yuzu e Vodka

Yuzu and Vodka Sherbet
柚子及伏特加雪葩

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Filetto di Branzino Cileno al Forno, Salsa al Nero di Seppia, Ricci di Mare, Spuma al Wasabi

Chilean Seabass Fillet, Sea Urchin, Squid Ink Sauce, Wasabi Foam
焗智利鱸魚伴海膽、墨魚汁、芥末泡沫

Giannitessari Scalette, Soave Classico, Tenda DOC, 2021 \$128 (per glass 每杯)

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Filetto di Manzo Wagyu, Granchio Reale dell'Alaska, Puré di Romanesco, Salsa Olandese

Wagyu Beef Fillet, Alaskan King Crab, Romanesco Purée, Hollandaise Sauce
烤和牛柳伴阿拉斯加蟹肉、寶塔菜花蓉及荷蘭醬

Cincinnati Ercole Nero Buono Lazio IGT 2017 \$178 (per glass 每杯)

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Mousse al Cioccolato Fondente, Gelatina ai Lamponi, Croccante alle Nocciole

Dark Chocolate Dome, Raspberry Jelly, Hazelnut Crisp
黑朱古力圓頂伴紅莓啫喱、榛子脆片

Taylor Fladgate 20-Year-Old Tawny Port, Portugal \$140 (per glass 每杯)

Additional \$880 per person with wine pairing (6 glasses) 每位另加港幣 880 連美酒配對 (6 杯)
Serving portion 100ml per glass and 50ml for dessert wine 每杯以 100 毫升 (紅白酒) 及 50 毫升 (甜品酒) 計算

每位港幣 2,388 per person

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