



CUCINA



Harbour View Brunch 假日海景早午餐

Selection of Our Antipasti, Italian Cold Cuts, Cheese, Seafood Tower, Pasta & Egg Station
精選意大利凍肉、芝士、海鮮塔、即煮意粉及雞蛋

Chef Andrea's Mini Burger with Duck Liver and Balsamic Onion Jam served to the table 主廚迷你鴨肝漢堡

Hot Items & Carving 熱葷

 Eggplant Parmigiana
意式焗千層茄子


Stew Chicken Legs "Cacciatore Style"
意式燉雞腿

Roasted Canadian Pork Loin, Apricot Sauce
即切烤加拿大豬腩配杏桃醬

Main 主菜

Risotto with Mix Seafood, Sea Urchin Sauce, Herring Caviar
海鮮意大利飯、海膽汁、鮭魚子醬

Or

 Tortellini Stuffed with Mushrooms, Asparagus, Black Truffle Cream Sauce
意大利雲吞釀蘑菇、蘆筍、黑松露忌廉汁

Or

Pan-seared Fillet of Barramundi, Creamy Spinach, Tomato Salsa
香煎盲曹、忌廉菠菜、番茄沙沙

Or

Slow-cooked Beef Cheek, Red Wine Sauce, Mashed Potatoes
慢煮牛面頰肉紅酒汁及薯蓉

Dessert 甜品

Selection of Desserts, Ice-cream, Seasonal Fruits and Flambé Station
意大利精選甜品、雪糕、水果及特色火焰甜品站

Adult \$558 / Children \$358 (aged 3-11 years old)
成人每位港幣 558 / 小童每位港幣 358 (年齡 3 至 11 歲)

Inclusive of Coffee or Tea

奉送咖啡或茶

Free-flow Champagne and Chateau Highball series at an additional \$398 per person
每位另加港幣 398 無限量享用香檳及Chateau Highball系列

Free-flow Prosecco or House White wine or Red wine at an additional \$268 per person
每位另加港幣 268 無限量享用氣泡酒或白酒或紅酒

Free-flow Beer or Juice or Soft Drinks at an additional \$148 per person
每位另加港幣 148 無限量享用啤酒或果汁或汽水

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

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