



CUCINA



Venetian Carnival Luncheon

Two-Course \$348 (Appetiser & Main)

Three-Course \$368 (Appetiser, Main & Dessert)

Four-Course \$428 (Two Appetisers, Main & Dessert)


Additional **\$58** for a glass of wine or fruit juice 另加 **\$58** 享用餐酒或果汁一杯

Appetiser

Rocket Salad, Parma Ham, Tomatoes, Parmesan, Balsamic Dressing 火箭菜番茄沙律配巴馬火腿及芝士

Beef Tenderloin Carpaccio Venetian Dressing 1963 威尼斯人生切薄牛柳片


 Tomato Cream Soup, Mozzarella Cheese, Pesto Sauce 傳統番茄湯配香草醬

 Lobster Bisque, Crème Fraîche (additional **\$68**) 奶油龍蝦湯 (另加 **\$68**)

Main

Black Ink Linguine, Garlic, Oil, Chilli, Squid 墨魚汁意大利扁麵、蒜蓉辣椒、墨魚

 Risotto with Red Chicory, Red Wine, Asiago Cheese 紅菊苣意大利飯、紅酒、阿西亞格芝士

 Strozzapreti, Braised Beef, Barolo Wine, Seasonal Mushrooms, Black Truffle (additional **\$68**)
燉牛肉醬短捲麵、巴羅洛葡萄酒、時令蘑菇、黑松露 (另加 **\$68**)

Herb-crusted Baked Halibut, Puttanesca Sauce 香料焗比目魚配番茄橄欖汁

Grilled Pork Loin, Sweet Potatoes, Yuzu Sauce 烤豬排伴番薯柚子汁

Dessert

Traditional Venetian Tiramisù 威尼斯人傳統提拉米蘇

Zuccotto, Strawberry Ice Cream, Sponge Cake 意式海綿蛋糕配草莓雪糕

Seasonal Fruit Salad, Raspberry Sorbet 時令水果沙律配覆盆子雪葩

Inclusive of Coffee or Tea

奉送咖啡或茶

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



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Appetiser

Shrimp Tartare, Tomatoes, Mangoes, Avocados, Lemon Oil, Caviar

海蝦韃韃伴番茄、芒果、牛油果及魚子醬


Beef Tenderloin Carpaccio Venetian Dressing 1963 威尼斯人生切薄牛柳片

 Mushroom Cream Soup, Cheese Croutons 蘑菇忌廉湯


 Lobster Bisque, Crème Fraîche (additional **\$68**) 奶油龍蝦湯 (另加 **\$68**)

Main

Black Ink Linguine, Garlic, Oil, Chilli, Squid 墨魚汁意大利扁麵、蒜蓉辣椒、墨魚

 Risotto with Red Chicory, Red Wine, Asiago Cheese 紅菊苣意大利飯、紅酒、阿西亞格芝士

Roasted Chicken Leg 'Diavola Style', Lemon Chilli Sauce 烤雞腿肉配香辣檸檬汁

 Strozzapreti, Braised Beef, Barolo Wine, Seasonal Mushrooms, Black Truffle (additional **\$68**)
燉牛肉醬短捲麵、巴羅洛葡萄酒、時令蘑菇、黑松露 (另加 **\$68**)

Baked Seabass, Almond Mustard Crust, Saffron Sauce 焗鱸魚配芥末杏仁脆片、番紅花汁

Dessert

Vanilla Panna Cotta with Raspberry Jelly 雲尼拿奶凍配紅莓啫哩

Traditional Venetian Tiramisù 威尼斯人傳統提拉米蘇

Seasonal Fruit Salad, Lemon Sorbet 時令水果沙律配檸檬雪葩

Inclusive of Coffee or Tea

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Appetiser

Tuna Tartare, Sundried Tomatoes, Avocados, Yuzu Dressing 吞拿魚韃鞞伴風乾番茄、牛油果及柚子汁


Beef Tenderloin Carpaccio Venetian Dressing 1963 威尼斯人生切薄牛柳片


Corn Cream Soup, Chicken, Truffle 粟米忌廉雞湯配松露

 Lobster Bisque, Crème Fraîche (additional **\$68**) 奶油龍蝦湯 (另加 **\$68**)

Main

Black Ink Linguine, Garlic, Oil, Chilli, Squid 墨魚汁意大利扁麵、蒜蓉辣椒、墨魚

 Risotto with Red Chicory, Red Wine, Asiago Cheese 紅菊苣意大利飯、紅酒、阿西亞格芝士

 Strozzapreti, Braised Beef, Barolo Wine, Seasonal Mushrooms, Black Truffle (additional **\$68**)
燉牛肉醬短捲麵、巴羅洛葡萄酒、時令蘑菇、黑松露 (另加 **\$68**)

Baked Orange Roughy Fillet, Calamari, Marinara Sauce 焗橙鯛魚柳伴魷魚配番茄汁

Duck Leg Confit, Mixed Berry Sauce, Balsamic Vinegar 油封鴨腿配雜莓汁及意大利黑醋

Dessert

Coffee Affogato with Vanilla Ice Cream 雲尼拿雪糕配意式濃縮咖啡

Traditional Venetian Tiramisù 威尼斯人傳統提拉米蘇

Seasonal Fruit Salad, Lemon Sorbet 時令水果沙律配檸檬雪葩

Inclusive of Coffee or Tea

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Appetiser

Beef Tenderloin Carpaccio Venetian Dressing 1963 威尼斯人生切薄牛柳片


 Caprese Salad, Buffalo Mozzarella, Tomatoes, Basil 卡布里沙律配水牛芝士、番茄及羅勒


Pumpkin Soup, Sautéed Shrimp, Balsamic Vinegar 海蝦南瓜湯

 Lobster Bisque, Crème Fraîche (additional **\$68**) 奶油龍蝦湯 (另加 **\$68**)

Main

Black Ink Linguine, Garlic, Oil, Chilli, Squid 墨魚汁意大利扁麵、蒜蓉辣椒、墨魚

 Risotto with Red Chicory, Red Wine, Asiago Cheese 紅菊苣意大利飯、紅酒、阿西亞格芝士

 Strozzapreti, Braised Beef, Barolo Wine, Seasonal Mushrooms, Black Truffle (additional **\$68**)
燉牛肉醬短捲麵、巴羅洛葡萄酒、時令蘑菇、黑松露 (另加 **\$68**)

Pan-fried Barramundi Fillet, Creamy Spinach, Lemon-Mushroom Sauce 香煎盲鱧伴菠菜檸檬蘑菇汁

Grilled Lamb Chops, Artichoke Purée, Mint Sauce 扒羊扒伴雅枝竹蓉及薄荷汁

Dessert

Sicilian Cannoli, Ricotta Cheese, Candied Fruits, Nuts 西西里香炸卷配瑞可塔芝士、甜果、堅果

Traditional Venetian Tiramisù 威尼斯人傳統提拉米蘇

Seasonal Fruit Salad, Lemon Sorbet 時令水果沙律配檸檬雪葩

Inclusive of Coffee or Tea

奉送咖啡或茶

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Appetiser

Caesar Salad, Seared Prawns, Parmesan Cheese, Croutons 大蝦凱撒沙律

Beef Tenderloin Carpaccio Venetian Dressing 1963 威尼斯人生切薄牛柳片

Cauliflower Cream Soup, Pancetta Ham, Black Truffle 黑松露椰菜花忌廉湯

 Lobster Bisque, Crème Fraîche (additional **\$68**) 奶油龍蝦湯 (另加 **\$68**)

Main

Black Ink Linguine, Garlic, Oil, Chilli, Squid 墨魚汁意大利扁麵、蒜蓉辣椒、墨魚

 Risotto with Red Chicory, Red Wine, Asiago Cheese 紅菊苣意大利飯、紅酒、阿西亞格芝士

 Strozzapreti, Braised Beef, Barolo Wine, Seasonal Mushrooms, Black Truffle (additional **\$68**)
燉牛肉醬短捲麵、巴羅洛葡萄酒、時令蘑菇、黑松露 (另加 **\$68**)

Pan-fried Snapper Fillet, Broccoli Puree, Clams, Lemon Butter Sauce 香煎鯛魚柳配西蘭花蓉、蛤蜊

Grilled Sirloin Steak, Black Pepper Sauce 烤西冷牛扒配黑椒汁

Dessert

Traditional Venetian Tiramisù 威尼斯人傳統提拉米蘇

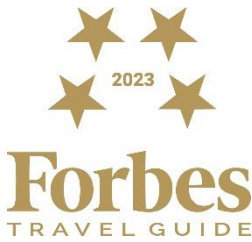
Crostata with Ricotta Cheese, Candied Fruits, Rum & Raisin 瑞可塔芝士、霖酒提子餡餅

Mixed Berry Salad, Raspberry Caviar, Lemon Sorbet 雜莓沙律配檸檬雪葩、覆盆子粒

Inclusive of Coffee or Tea

奉送咖啡或茶

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CUCINA



Weekend Brunch 假日早午餐

Selection of our Antipasti, Italian Cold Cuts, Cheese, Seafood, Pasta Station, and Dessert Corner
精選意大利凍肉、芝士、海鮮、即煮意粉及特色甜品站

Chef Andrea's Mini Burger with Duck Confit and Apricot Jam served to the table 鴨肉漢堡

Main 主菜

Vol au Vent, Scrambled Egg, Smoked Salmon, Truffle Sauce
焗酥皮盒伴炒蛋、煙三文魚、黑松露汁

or

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

or

Pan-seared Halibut Fillet, Pink Champagne Sauce, Caviar
香煎比目魚配香檳汁及魚子醬

or

Roasted Chicken Leg, "Diavola Style", Rosemary Potatoes
烤雞腿肉配迷迭香馬鈴薯

or

 Risotto with Seasonal Mushrooms, Asparagus, Parmesan Cheese
蘑菇意大利飯伴露筍、巴馬臣芝士

Adult \$558 / Children \$388 (aged 3-11 years old)

成人每位港幣 558 / 小童每位港幣 388 (年齡 3 至 11 歲)

Free-flow Champagne at an additional \$398 per person
每位另加港幣 398 無限量享用香檳

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**

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