



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、特色意粉及經典甜點

Chef Andrea's Duck Liver Burger served to the table 鴨肝漢堡

Main 主菜

 Vol au Vent, Soft Boiled Egg, Spinach, Truffle Cheese Fondue
焗酥皮盒伴溫泉蛋、菠菜、香濃芝士汁

Or

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

Or

Pan-Seared Fillet of Barramundi, Lemon Cream Sauce and Caviar
香煎盲鱸魚配檸檬忌廉汁及魚子醬

Or

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

Or

Risotto with Mixed Seafood & Crustacean, Tarragon, Tobiko, Parmesan Cheese
香草海鮮意大利飯伴魚子、巴馬臣芝士

Adult \$528 / Child \$328 (aged 3-11)

成人 每位港幣 528 / 小童 每位港幣 328 (年齡 3 至 11 歲)

Free-flow Perrier-Jouët NV Champagne or Henriot Brut Rosé Champagne at an additional \$388 per person
每位另加港幣 388 無限量享用巴黎之花香檳或漢諾玫瑰香檳

Free-flow Prosecco or Sparkling Rosé or Moscato d'Asti at an additional \$188 per person
每位另加港幣 188 無限量享用氣泡酒或玫瑰氣酒或有氣甜酒

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

Discounts are not applicable to free-flow beverage packages

任何折扣不適用於無限添飲禮遇

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