



# 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, 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 Snapper Fillet, Pink Champagne Sauce, Caviar

香煎鯛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 \$538 / Children \$338 (aged 3-11)**

**成人每位港幣 538 / 小童每位港幣 338 (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 Poretta 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