



ENJOY OUR SUPERB SEAFOOD

SEMI-BUFFET LUNCH 半自助午餐

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Selection of antipasti, seafood, daily soup and dessert from the buffet  
精選自助頭盤、海鮮、餐湯及甜品 \$268

Lobster bisque with crème fraiche and braised shallot (additional \$88) 龍蝦湯 (另加\$88)

With a pizza or pasta 另加薄餅或意大利麵 \$288

With a main course 另加主菜 \$328

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

### Pizza & Pasta 薄餅及意大利粉

Pizza with eggplant, olives, tomatoes 番茄水欖茄子薄餅  
or

Penne with nuts pesto, cream sauce 香草忌廉長通粉  
or

Bucatini with bacon, onions, tomato sauce 番茄煙肉長飲管粉  
or

Risotto with asparagus and shrimp 露筍海蝦意大利飯  
or

Signature linguine with red prawns (additional \$98) 精選紅蝦意大利扁麵 (另加\$98)

### Main Course 主菜

Seabass, zucchini puree, beetroot 煎鱸魚伴青瓜蓉及紅菜頭  
or

Fillet of hake, olives crust, mussels, saffron broth 焗鱈魚伴青口橄欖碎及紅花汁  
or

Veal scaloppini with mushrooms, mustard sauce 薄牛仔柳配蘑菇芥末忌廉汁  
or

Duck confit, pumpkin puree, berry sauce 慢煮油鴨脾伴南瓜蓉及雜莓汁

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



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### Flatbread & Pasta 薄餅及意大利粉

Flatbread with smoked cheese, potatoes, peppers 煙燻芝士薄餅伴馬鈴薯及胡椒  
or

Tortellini with ham, green pea, cream sauce 小雲吞伴青豆忌廉汁  
or

Paccheri with lamb ragout and tarragon 大通粉伴羊肉醬及龍蒿葉  
or

Linguine with calamari, zucchini, scallop 扁麵伴魷魚、帶子及青瓜  
or

Signature linguine with red prawns (additional \$98) 精選紅蝦意大利扁麵 (另加\$98)

### Main Course 主菜

Sole fillet, tomato coulis, olives 煎龍脷魚柳伴蕃茄及水欖  
or

Snapper, pistachio pesto, baked polenta 煎鯛魚伴開心果汁及粟米蓉  
or

Grilled sirloin steak, maître d'hotel butter 扒西冷伴牛油汁  
or

Baked chicken breast, black truffle cream sauce 焗雞胸伴黑松露忌廉汁

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CUCINA

PURE ITALIAN

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### Pizza & Pasta 薄餅及意大利粉

Pizza with mushroom, black truffle 黑松露蘑菇薄餅

or

Spaghetti with seafood, cream sauce 忌廉汁海鮮意大利粉

or

Rigatoni with beef ragout and parmesan cheese 意大利粗管麵伴牛肉醬及龍蒿葉

or

Risotto with artichoke and octopus 雅枝竹八爪魚意大利飯

or

Signature linguine with red prawns (additional \$98) 精選紅蝦意大利扁麵 (另加\$98)

### Main Course 主菜

Slow cooked salmon fillet, beetroot, smoked mayonnaise 三文魚柳伴紅菜頭及蛋黃醬

or

Grilled tiger prawn & calamari, passionfruit sauce 扒大蝦及魷魚伴熱情果汁

or

Veal scaloppini piccata, capers, lemon sauce 牛仔薄片伴水瓜柳及檸檬汁

or

Grilled pork loin, cauliflower puree, kumquat sauce 扒豬柳伴椰菜花蓉及金橘汁

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CU03-08-2018



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### Flatbread & Pasta 薄餅及意大利粉

Pizza with rocket salad, mozzarella, parma ham 火腿芝士火箭菜薄餅  
or

Linguine with broccoli and sausage 西蘭花肉腸扁麵  
or

Penne arrabbiata sauce and shrimps 辣番茄海蝦長通粉  
or

Spaghetti, garlic, oil, chili, mix vegetables 香蒜辣椒雜菜意大利麵  
or

Signature linguine with red prawns (additional \$98) 精選紅蝦意大利扁麵 (另加\$98)

### Main Course 主菜

Fillet of grouper, clams and lobster sauce 煎石斑伴海蜆及龍蝦汁  
or

Barramundi, carrot & ginger puree, balsamic onion 煎盲鱸伴甘荀、薑蓉及黑醋洋蔥  
or

Slow cooked beef cheek, parsnip puree, red wine sauce 慢煮牛面頰伴蘿蔔及紅酒汁  
or

Grilled lamb chop, endive, green peppercorn sauce 扒羊扒伴菊苣及青椒汁

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**Pizza & Pasta 薄餅及意大利粉**

Flatbread with smoked salmon, dill, onions 煙三文魚洋蔥薄餅

or

Spaghetti with crabmeat, asparagus, garlic oil 蟹肉露筍意大利麵

or

Rigatoni with eggplant, tomatoes, smoked cheese 蕃茄芝士茄子通粉

or

Risotto with seafood, tomato sauce 番茄海鮮意大利飯

or

Signature linguine with red prawns (additional \$98) 精選紅蝦意大利扁麵 (另加\$98)

**Main Course 主菜**

Slow cooked salmon, fregula pasta, tarragon sauce 慢煮三文魚柳伴意米及龍蒿汁

or

Baked seabream, bread crumbs, grilled vegetables 焗鯛魚伴包糠及扒雜菜

or

Grilled sirloin steak, garlic puree, candied fruit sauce 扒西冷伴蒜蓉及雜果汁

or

Stewed chicken cacciatora, mushrooms, tomato olives 番茄水欖蘑菇燴雞柳

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## Italian Weekend Brunch 意式假日早午餐

**SELECTION OF ANTIPASTI, SEAFOOD, ITALIAN COLD CUTS, CHEESE, PASTA AND DESSERTS FROM THE BUFFET**

自助式意式前菜、海鮮、意式火腿、芝士、精選意粉及甜品

### HIGHLIGHTS 推介

**A COMPLIMENTARY SERVE OF SEAFOOD TOWER PER TABLE 每檯獲贈時令海鮮塔乙客**  
**FINE DUCK LIVER BURGER SERVE AT THE TABLE 即席烹調的鴨肝漢堡**  
**CRÊPE SUZETTE 經典橙酒班戟**

及

### MAIN COURSE

主菜



**Uovo in camicia, spinaci saltati e tartufo nero**  
*Signature Egg Benedict, Sautéed Spinach and Black Truffle*  
招牌班尼狄蛋伴菠菜及黑松露

Or

**Barramundi alla piastra con salsa al burro, limone e capperi**  
*Pan Fried Barramundi with Lemon, Butter and Capers Sauce*  
香煎盲曹魚柳伴檸檬及牛油水瓜柳汁

Or

**Guancetta di manzo brasata al vino rosso**  
*Braised Beef Cheek with Red Wine Sauce*  
紅酒燴牛面頰肉

Or

**Petto di pollo al forno, panna, funghi e senape**  
*Baked Chicken Breast with Mushrooms, Mustard and Cream Sauce*  
焗雞胸肉伴蘑菇、芥辣及忌廉汁

**Adult HK\$448 / Children HK\$248 (aged 3-11 years old)**  
成人每位港幣\$448 / 小童每位港幣 \$248 (年齡 3 至 11 歲)

**Free-flow of Perrier-Jouet Grand Brut Champagne at an additional HK\$260 per person**  
另加每位港幣 260 元可無限量添飲巴黎之花香檳

Or

**Free-flow of Bloody Mary or Bellini at an additional HK\$140 per person**  
另加每位港幣 140 元可無限量享添飲 **Bloody Mary** 或 **Bellini** 雞尾酒

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