

Michelin-starred Chef Igor Macchia Brunch Menu

米芝蓮星級大廚 Igor Macchia 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 Mini Burger with Duck Confit and Apricot Jam served to the table 鴨肉漢堡



Belgian Chicory Tarte Tatin, Chestnut Honey, Buffalo Milk Cream and Truffle Caviar
比利時菊苣根撻、蜂蜜栗子、水牛奶油、黑松露魚子醬

Lobster Bisque (additional \$68) 龍蝦湯 (另加\$68)

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



Oyster Risotto with Soy Sauce Gelatin
生蠔意大利飯、醬油魚膠

or



Turret (Beef Cheek, Polenta and Stewed Onions in Cider)
牛臉頰肉、粟米粥、蘋果酒燉洋蔥

or



Glazed Fillet of Mackerel, Humus, Mint Flavoured Red Pepper, Lime and Sesame
鯖魚柳、腐植土、薄荷紅椒、青檸檬、芝麻

or

Christmas Turkey, Brussels Sprouts, Sweet Potatoes, Cranberry Jam
聖誕火雞肉、小椰菜、番薯、紅莓果醬

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)

Free-flow Perrier-Jouët NV 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

Free-flow Prosecco or House Red wine or House White wine 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

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

Free-flow beverage packages are not applicable to discounts

任何折扣不適用於無限添飲禮遇