


CUCINA

Mother's Day Brunch Menu 母親節早午餐

Selection of our Antipasti, Italian Cold Cuts, Cheese, Seafood, Fresh Pasta Station, and Signature Dessert
精選意大利凍肉、芝士、特式意粉及經典甜點

Seafood Tower with Oysters, Lobsters, Crab Legs, Whelk, and Shrimps
Chef Andrea's Fine Duck Liver Burger Served to the Table 時令海鮮塔及鴨肝漢堡

Main Course 主菜

 **Risotto agli asparagi bianchi e Verdi, parmigiano e tartufo nero**
Risotto with White and Green Asparagus, Parmesan Cheese, Black Truffle
意大利飯伴蘆筍、巴馬臣芝士及黑松露

Or

Tortellini con pancetta, panna, prosciutto e funghi
Tortellini with Pancetta, Mushrooms, Cream sauce
意大利小雲吞伴風乾火腿、磨菇及忌廉汁

Or

Sottiletto di manzo arrosto, spinaci, salsa alla senape e patate
Roasted Beef Sirloin, Creamy Spinach, Pommery Mustard Sauce, Potatoes
燒西冷伴忌廉菠菜、法式芥末汁及馬鈴薯

Or

Vol au vent, uovo soffice, salmone affumicato, fonduta, caviale
Vol au vent, Tayouran Soft Boiled Egg, Smoked Salmon, Cheese Fondue, Caviar
焗意式酥皮盒伴日本溫泉蛋、煙三文魚、香濃芝士汁及魚子

Or

Filetto di halibut, pure' di piselli, vongole saltate e salsa al limone
Baked Fillet of Halibut with Green Pea Purée, Sautéed Clams, Lemon Butter Sauce
焗比目魚柳伴青豆蓉、炒海蜆及檸檬牛油汁

Adult \$538 per person / Child \$338 per person (aged 3-11 years old)
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 \$368 per person
每位另加港幣 368 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 Poretto 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

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