



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 Alla Diavola with Spicy Salami 辣肉腸薄餅  
or

Angel Hair with Garlic, Oil, Shrimps and Broccoli  
香蒜鮮蝦西蘭花天使麵

or

Penne with Black Truffle Cream Sauce 黑松露忌廉長通粉

or

Linguine "Puttanesca" with Black Olives, Capers, Oregano and Tomato  
意大利扁麵配黑橄欖、水瓜柳、香草及番茄

or

Signature Linguine with Red Prawns (additional \$98) 精選紅蝦意大利扁麵 (另加\$98)

### Main Course 主菜

Pan Seared Fillet of Barramundi, Leek Purée, Sun-dried Tomato Pesto  
香煎盲鱸魚配大蒜蓉及乾茄香草醬

or

U.S. Rib-eye Steak "Pizzaiola" Style with Tomato and Oregano Sauce  
燒美國肉眼扒伴香草番茄汁

or

Grilled Calamari and Scallops with Bread Crumbs and Herbs  
香草燒魷魚及帶子

or

Pan Seared Pork Chop with Black Truffle Sauce 煎豬扒伴黑松露汁

Prices are subject to a 10% service charge  
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### Flatbread & Pasta 薄餅及意大利粉

Flatbread with Mushrooms and Cooked Ham 烤包配蘑菇及熟火腿

or

Spaghetti with Garlic, Olive Oil, Anchovy and Chili

意大利粉配橄欖油、大蒜、鯷魚及辣椒

or

Fusilli with Pesto Cream Sauce 香草忌廉汁螺旋粉

or

Rigatoni "Amatriciana", Bacon, Onions, Tomato Sauce 番茄意大利粗管麵配煙肉及洋蔥

or

Signature Linguine with Red Prawns (additional \$98) 精選紅蝦意大利扁麵 (另加\$98)

### Main Course 主菜

Baked Salmon with Bell Peppers, Anchovy and Garlic Sauce

焗三文魚伴甜椒、鯷魚及蒜蓉汁

or

Fillet of Sea Bream with Mushroom White Wine Sauce

香煎鯛魚配蘑菇白酒汁

or

French Spring Chicken with Garlic and Rosemary Oil 法式香草燒春雞

or

Veal Saltimbocca with Parma Ham and Sage 香煎巴馬火腿牛仔薄片

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**CUCINA**

**PURE ITALIAN**

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**Pizza & Pasta 薄餅及意大利粉**

**Pizza with Parmigiano, Mozzarella, Gorgonzola and Taleggio**  
薄餅配芝士 (不含番茄)

or

**Penne with Salmon and Dill Cream Sauce 三文魚長通粉配香草忌廉汁**

or

**Risotto with Mixed Mushrooms 雜菌意大利飯**

or

**Rigatoni Alla "Norma" with Eggplant, Olives and Tomato Sauce**  
意大利粗管麵配茄子、橄欖及番茄醬

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 Mediterranean Style 地中海式石斑柳**

or

**Grilled Pork Paillard with Fennel Seed Dressing 香草燒豬脊薄片**

or

**Baked Chicken Breast with Tomato Sauce and Mozzarella Cheese 烤雞胸配番茄醬及芝士**

or

**Grilled Rib Eye Steak with Black Pepper Sauce**  
扒肉眼扒配黑胡椒汁

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### Flatbread & Pasta 薄餅及意大利粉

Flatbread with Tuna, Black Olives and Red Onion 烤包配吞拿魚、黑橄欖及紅洋蔥

or

Penne with Gorgonzola Cheese, Cream Sauce 意大利芝士通心粉

or

Linguine with Tomato Sauce and Fresh Basil 番茄羅勒意大利扁麵

or

Risotto with Pumpkin and Parmigiano Cheese 芝士南瓜意大利飯

or

Signature Linguine with Red Prawns (additional \$98) 精選紅蝦意大利扁麵 (另加\$98)

### Main Course 主菜

Lamb Chop Crusted with Mustard, Herb and Breadcrumbs 羊排配芥末醬、香草及麵包屑

or

Veal Scaloppine with Mustard Cream Sauce and Mushrooms

薄牛仔肉配蘑菇芥末忌廉汁

or

Slow Cooked Salmon Tartar Sauce

慢煮三文魚伴他他汁

or

Red Snapper Crushed Potato and Olive Pesto

煎紅鯛魚伴薯蓉橄欖香草汁

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**Pizza & Pasta 薄餅及意大利粉**

Pizza with Olives and Bell Peppers 意式薄餅伴橄欖及燈籠椒  
or

Rigatoni "Bolognese", Minced Beef Ragout 番茄肉醬意大利粗管麵  
or

Pappardelle with Green Pea, Ham and Mushroom Cream Sauce  
忌廉蘑菇意大利寬潤麵伴青豆火腿

or

Penne "Arrabbiata", Spicy Tomato Sauce 香辣番茄醬長通粉

or

Signature Linguine with Red Prawns (additional \$98) 精選紅蝦意大利扁麵 (另加\$98)

**Main Course 主菜**

Pan Seared Pomfret Fillet with Mixed Vegetables Caponata and Tomato Sauce  
香煎倉魚柳配什菜及番茄汁

or

Devil's Chicken with Lemon, Chili and Garlic  
香辣魔鬼烤雞伴香蒜檸檬

or

Slow Cooked Beef Cheek with Red Wine Sauce and Polenta  
慢煮美國牛面頰配紅酒汁及粟米蓉

or

Sautéed Mixed Seafood with Marinara Sauce  
香辣番茄炒海鮮

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PURE ITALIAN

## Italian Weekend Brunch

意式假日早午餐

### SELECTION OF OUR ANTIPASTI & DESSERT FROM THE BUFFET

自助式頭盤沙律及甜品

Oyster, Pasta Station, Egg Station, Italian Suckling Pig, Duck Liver Burger,  
Crêpes Suzette

新鮮生蠔、精選意粉、自選雞蛋、意式烤乳豬、鴨肝漢堡、橙酒火焰班戟

### MAIN COURSE

主菜



#### Uovo in camicia, spinaci saltati e tartufo nero

Signature Egg Benedict with 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\$628 / Children HK\$248 (aged 3-11 years old)**

成人每位港幣 628 / 小童每位港幣 248 (年齡 3 至 11 歲)

**Enjoy special offer on beverage from 11:30 am – 3:00pm**

**飲品優惠 (由上午 11 時半至下午 3 時供應)**

**Additional HK\$160 to enjoy free flow of PROSECCO RUFFINO VENETO**

另加每位港幣\$160 無限量享用意大利氣泡酒

**Additional HK\$260 to enjoy free flow of PERRIER JOUET NV GRAND BRUT CHAMPAGNE**

另加每位港幣\$260 無限量享用巴黎之花香檳

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