



# CUCINA



## ITALIAN EASTER BRUNCH MENU

Antipasti Selection, Italian Cold Cuts, Cheeses, Seafood Tower, Pasta & Egg Station  
精選意大利凍肉、芝士、海鮮塔、即煮意粉及雞蛋

Chef Andrea's Mini Burger with Duck Liver and Balsamic Onion Jam (served to the table)  
主廚迷你鴨肝漢堡

### Hot Items & Carved Meats 熱葷及即切烤肉



Mixed Vegetable Lasagna 蔬菜千層麵

Italian Beef Meatballs in Arrabbiata Sauce 意式牛肉丸配蕃茄辣汁

Roasted Canadian Pork Loin with Apricot Sauce 即切烤加拿大豬腩配杏桃醬

### Main Courses (Choose One) 主菜 (選一款)

Risotto with Green Asparagus and Taleggio Cheese Sauce  
芝士意大利飯配青露筍

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65-degree Cage-free Egg, Vol au Vent, Smoke Salmon, Dill Sauce

65度水煮走地雞蛋、酥皮盒、煙三文魚、蒔蘿汁

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Baked Fillet of Halibut with Sea Urchin Cream Sauce, Herring Caviar

香焗比目魚柳、海膽忌廉汁、鮭魚籽

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Traditional Easter Roasted Lamb Leg with Garlic and Rosemary Potatoes

傳統復活節意式焗羊腿、蒜子、迷迭香炒薯

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Grilled Australian Sirloin Steak, Creamy Spinach, Black Pepper Sauce

烤澳洲西冷牛扒、奶油菠菜、黑椒汁

### Desserts 甜品

#### Selection of Easter Desserts

Colomba | Ciaramicola | Carrot Cake | Easter Cookie | Sicilian Cassata | Gelato Selection | Pastiera Napoletana | Vanilla Panna Cotta | Signature Piedmont Bonet | Seasonal Fruits

#### Giant Chocolate Egg

(available only on Easter Day, 5 April)

#### 各式復活節甜品

傳統復活包|溫布里亞復活蛋糕|甘筍蛋糕|復活曲奇|西西里芝士餅|意式雪糕|拿坡里撻|雲呢拿奶凍|皮埃蒙特朱古力布甸|時令水果

巨型朱古力蛋 (僅於 4 月 5 日復活日供應)

Inclusive of Coffee or Tea  
奉送咖啡或茶

**HK\$588 per adult / HK\$388 per child (aged 3-11)**  
成人每位港幣 588 / 小童 (年齡 3 至 11 歲) 每位港幣 388

Free-flow champagne, Italian white wine, or Italian red wine for an additional \$428 per person  
每位另加港幣 428 無限量享用香檳或意大利白酒或意大利紅酒系列

Free-flow prosecco, house white wine, or house red wine for an additional \$298 per person  
每位另加港幣 298 無限量享用氣泡酒或白酒或紅酒

Free-flow beer, juice, or soft drinks for an additional \$168 per person  
每位另加港幣 168 無限量享用啤酒或果汁或汽水

Free-flow beverage packages are not eligible for discounts 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