



# CUCINA



## Harbour View Brunch 假日海景早午餐

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 热葷及即切烤肉

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

即切烤加拿大豬腰配杏桃醬

### Main Course 主菜 (Select One 選擇一份)

Risotto with Mixed Seafood, Sea Urchin Sauce, Herring Caviar  
海鮮意大利飯、海膽汁、鯡魚子醬

or

Tortellini Stuffed with Mushrooms, Asparagus, Black Truffle Cream Sauce  
意大利雲吞釀蘑菇、蘆筍、黑松露忌廉汁

or

Baked Halibut Fillet, Sautéed Clams, Lobster Sauce  
焗比目魚、炒蜆肉、龍蝦汁

or

Slow-cooked Beef Cheek, Red Wine Sauce, Mashed Potatoes  
慢煮牛面頰肉紅酒汁及薯蓉

### Dessert 甜品

Selection of Desserts, Ice Cream, Seasonal Fruits, Flambé Station  
意大利精選甜品、雪糕、水果及特色火焰甜品站

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**

We use only cage free eggs — a responsible and wholesome choice.  
本餐廳只採用放養雞蛋—更人道且健康之選。

Free-flow champagne or 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 or 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 or 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**