



CUCINA



'Summer Pearls by the Harbour' Weekend Brunch 仲夏魚子醬假日海景早午餐

Selection of Our Antipasti, Italian Cold Cuts, Cheese, Caviar, Pasta & Egg Station

精選意大利凍肉、芝士、魚子醬、即煮意粉及雞蛋

Seafood Tower and Chef Andrea's Mini Burger with Duck Liver served to the table 海鮮塔及主廚迷你鴨肝漢堡

Hot Items & Carving 熱葷



Eggplant Parmigiana

意式焗千層茄子

Stew Chicken Legs "Cacciatore Style"

意式燉雞腿

Roasted Canadian Pork Loin, Apricot Sauce

即切烤加拿大豬腩配杏桃醬

Main 主菜

Risotto with Mix Seafood, Sea Urchin Sauce, Herring Caviar

海鮮意大利飯、海膽汁、鮭魚子醬

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

Pan-fried Swordfish "Alla Ghiotta", Tomato, Red Onions, Capers, Olives

意式香煎劍魚、蕃茄、紅洋蔥、酸豆、橄欖

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, Artisanal Italian Gelato, Seasonal Fruits and Flambé Station

意大利精選甜品、意式雪糕、水果及特色火焰甜品站

Inclusive of Coffee or Tea

奉送咖啡或茶

Adult \$558 / Children \$358 (aged 3-11 years old)

成人每位港幣 558 / 小童每位港幣 358 (3 至 11 歲)

Free-flow Champagne and Chateau Highball series at an additional \$398 per person

每位另加港幣 398 無限量享用香檳及Chateau Highball系列

Free-flow Prosecco or House White wine or Red wine at an additional \$268 per person

每位另加港幣 268 無限量享用氣泡酒或白酒或紅酒

Free-flow Beer or Juice or Soft Drinks at an additional \$148 per person

每位另加港幣 148 無限量享用啤酒或果汁或汽水

Free-flow beverage packages are not applicable to discounts 任何折扣不適用於無限添飲禮遇

All prices are subject to a 10% service charge

以上價目另設加一服務費