

CHRISTMAS BRUNCH MENU

25 December 2026

Italian Antipasti and Seafood on Ice (Mussels, Prawns, Sea Whelks)
意大利精選前菜及冰鎮海鮮 (青口、海蝦、海螺)

SEAFOOD PLATTER

Boston Lobster, Crab Legs, Abalone 波士頓龍蝦、皇帝蟹腳、鮑魚

CHARCUTERIE STATION

Italian Cold Cuts and Cheeses from Different Regions of Italy 意大利各地精選凍肉及芝士

SMALL APPETISERS

Three Kinds of Olives, Grilled Vegetables, 三款橄欖、烤蔬菜、吞拿魚釀辣椒、雅支竹、日曬番茄
Chillies stuffed with Tuna, Artichoke, Semi-dried Tomatoes

BRUSCHETTA

Make Your Own Bruschetta with Burrata Cheese, Sicilian Tomatoes, 自製意式多士：水牛芝士、西西里番茄、蛋沙律、
Egg Salad, Basil Pesto, Red Onions, Mushrooms, Cerignola Olives 羅勒醬、紅洋蔥、蘑菇、青欖

FRESH PASTA, EGG, AND CARVED MEATS



Fettuccine alla "Pescatora", Mixed Seafood, Brandy, Lobster Sauce
Cage-free Scrambled Eggs, Black Truffle
Chef Andrea's Signature Pizza
Panini, Roasted Sardinian Porchetta

「漁夫式」龍蝦汁海鮮寬麵
黑松露炒放養雞蛋
主廚招牌薄餅
香烤薩丁尼亞豬腩包

MAIN COURSE



Risotto, Spinach, Burrata Cheese, Pomegranate, Black Truffle
Halibut Fillet, Lobster Sauce, Sautéed Clams, Caviar

菠菜水牛芝士石榴黑松露意大利飯
or
香煎比目魚配龍蝦汁、蜆肉及魚籽

Slow-cooked Beef Cheek, Barolo Red Wine Sauce, Mashed Potatoes

or
慢煮牛臉頰配紅酒汁及薯蓉

Baked Crespelle stuffed with Speck Ham, Fontina Cheese, Spinach

or
聖誕焗釀煙肉芝士菠菜夾心薄餅

DESSERTS

Piedmont Bonet | Christmas Biscotti | Gelato Selection | Panettone |
Bread Pudding | Christmas Chocolate Log Cake |
Vanilla Panna Cotta | Seasonal Fruits

皮埃蒙特朱古力蛋糕 | 聖誕曲奇 | 意式雪糕 | 意式聖誕蛋糕 |
麵包布甸 | 聖誕樹頭蛋糕 | 雲呢啞奶凍 | 時令水果

Cucina Tiramisu (served tableside) 傳統意大利芝士餅

Inclusive of coffee or tea 奉送咖啡或茶

HK\$788 per Adult / HK\$488 per Child (aged 3-11) 成人每位港幣788元 / 小童 (年齡3至11歲) 每位港幣448元

Free-flow champagne or Italian white wine or Italian red wine
for an additional HK\$428 per person

每位另加港幣428元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 HK\$298 per person

每位另加港幣298元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 HK\$168 per person

每位另加港幣168元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

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

Prices are subject to a 10% service charge 價目另設加一服務費



Signature dish
招牌菜



Vegetarian
素食

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麵包布甸 | 聖誕樹頭蛋糕 | 雲呢啞奶凍 | 時令水果

Cucina Tiramisu (served tableside) 傳統意大利芝士餅

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元 / 小童 (年齡3至11歲) 每位港幣388元

Free-flow champagne or Italian white wine or Italian red wine
for an additional HK\$428 per person

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