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

BRUSCHETTA

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

FRESH PASTA, EGG, AND CARVED MEATS

Fettuccine alla "Pescatora", Mixed Seafood, Brandy, Lobster Sauce　「漁夫式」龍蝦汁海鮮寬麵
Cage-free Scrambled Eggs, Black Truffle　黑松露炒放養雞蛋
Chef Andrea's Signature Pizza　主廚招牌薄餅
Panini, Roasted Sardinian Porchetta　香烤薩丁尼亞豬腩包

MAIN COURSE

Risotto, Spinach, Burrata Cheese, Pomegranate, Black Truffle　菠菜水牛芝士石榴黑松露意大利飯

or

Halibut Fillet, Lobster Sauce, Sautéed Clams, Caviar　香煎比目魚配龍蝦汁、蜆肉及魚籽

or

Slow-cooked Beef Cheek, Barolo Red Wine Sauce, Mashed Potatoes　慢煮牛臉頰配紅酒汁及薯蓉

or

Baked Crespelle stuffed with Speck Ham, Fontina Cheese, Spinach　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 | 雲呢喃奶凍 | 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$448 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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CHRISTMAS BRUNCH MENU

26-27 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, Chillies stuffed with Tuna, Artichoke, Semi-dried Tomatoes　三款橄欖、烤蔬菜、吞拿魚釀辣椒、雅支竹、日曬番茄

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FRESH PASTA, EGG, AND CARVED MEATS

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Cage-free Scrambled Eggs, Black Truffle　黑松露炒放養雞蛋
Chef Andrea's Signature Pizza　主廚招牌薄餅
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MAIN COURSE

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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　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

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