



ENJOY OUR SUPERB SEAFOOD

SEMI-BUFFET LUNCH 半自助午餐

Selection of Antipasti, Seafood, Daily Soup and Dessert from the buffet  
精選自助頭盤、海鮮、餐湯及甜品 \$268

Lobster Bisque with Crème Fraiche and Braised Shallot (additional \$88) 龍蝦湯 (另加\$88)

With a Pizza or Pasta 另加薄餅或意大利麵 \$288

With a Main Course 另加主菜 \$328

Additional \$58 for a glass of house wine or fresh fruit juice  
另加\$58 享用餐酒或果汁一杯

### Pizza & Pasta 薄餅及意大利粉

Pizza with Eggplant with Olives and Tomatoes 番茄水欖茄子薄餅  
or

Penne with Nuts Pesto and Cream Sauce 香草忌廉長通粉  
or

Bucatini with Bacon, Onions and Tomato Sauce 番茄煙肉長飲管粉  
or

Risotto with Asparagus and shrimp 露筍海蝦意大利飯  
or

Signature Linguine with Red Prawns (additional \$98) 精選紅蝦意大利扁麵 (另加\$98)

### Main Course 主菜

Pan-fried Halibut with Zucchini Purée and Beetroot 煎鱸魚伴青瓜蓉及紅菜頭  
or

Fillet of Hake, Olives Crust, Mussels and Saffron Broth 焗鱈魚伴青口橄欖碎及紅花汁  
or

Veal Scaloppini with Mushrooms and Mustard Sauce 薄牛仔柳配蘑菇芥末忌廉汁  
or

Duck Confit with Pumpkin Purée and Berry Sauce 慢煮油鴨脾伴南瓜蓉及雜莓汁

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



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### Flatbread & Pasta 薄餅及意大利粉

Flatbread with Smoked Cheese, Potatoes and Peppers 煙燻芝士薄餅伴馬鈴薯及胡椒

or

Tortellini with Ham, Green Pea and Cream Sauce 小雲吞伴青豆忌廉汁

or

Paccheri with Lamb Ragout and Tarragon 大通粉伴羊肉醬及龍蒿葉

or

Linguine with Calamari, Zucchini and Scallop 扁麵伴魷魚、帶子及青瓜

or

Signature linguine with red prawns (additional \$98) 精選紅蝦意大利扁麵 (另加\$98)

### Main Course 主菜

Seared Tuna with Sesame Crust and Tomato Coulis 煎吞拿魚柳伴芝麻碎及蕃茄醬

or

Snapper with Pistachio Pesto and Baked Polenta 煎鯛魚伴開心果汁及粟米蓉

or

Grilled Sirloin Steak with Maître d'hotel Butter 扒西冷伴牛油汁

or

Baked Chicken Breast with Black Truffle Cream Sauce 焗雞胸伴黑松露忌廉汁

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**CUCINA**

**PURE ITALIAN**

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**Pizza & Pasta 薄餅及意大利粉**

*Pizza with Mushroom and Black Truffle 黑松露蘑菇薄餅*

or

*Spaghetti with Seafood and Cream Sauce 忌廉汁海鮮意大利粉*

or

*Rigatoni with Beef Ragout and Parmesan Cheese 意大利粗管麵伴牛肉醬及龍蒿葉*

or

*Risotto with Artichoke and Octopus 雅枝竹八爪魚意大利飯*

or

*Signature Linguine with Red Prawns (additional \$98) 精選紅蝦意大利扁麵 (另加\$98)*

**Main Course 主菜**

*Slow Cooked Salmon Fillet with Beetroot and Smoked Mayonnaise*

*三文魚柳伴紅菜頭及蛋黃醬*

or

*Grilled Tiger Prawn & Calamari with Passion Fruit Sauce 扒大蝦及魷魚伴熱情果汁*

or

*Veal Scaloppini Piccata with Capers and Lemon Sauce 牛仔薄片伴水瓜柳及檸檬汁*

or

*Grilled Pork Loin with Cauliflower Purée and Kumquat Jam*

*扒豬柳伴椰菜花蓉及金橘果醬*

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Pizza with Rocket Salad, Mozzarella and Parma Ham 火腿芝士火箭菜薄餅

or

Linguine with Broccoli and Sausage 西蘭花肉腸扁麵

or

Penne Arrabbiata Sauce and Shrimps 辣番茄海蝦長通粉

or

Spaghetti with Garlic, Oil, Chili and Mixed Vegetables 香蒜辣椒雜菜意大利麵

or

Signature Linguine with Red Prawns (additional \$98) 精選紅蝦意大利扁麵 (另加\$98)

### Main Course 主菜

Fillet of Grouper with Clams and Lobster Sauce 煎石斑伴海蜆及龍蝦汁

or

Barramundi with Carrot & Ginger Purée and Balsamic Onion

煎盲鱸伴甘荀、薑蓉及黑醋洋蔥

or

Slow Cooked Beef Cheek, Parsnip Purée and Red Wine Sauce

慢煮牛面頰伴蘿蔔及紅酒汁

or

Grilled Lamb Chop with Endive and Green Peppercorn Sauce 扒羊扒伴菊苣及青椒汁

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**Pizza & Pasta 薄餅及意大利粉**

Flatbread with Smoked Salmon, Dill and Onions 煙三文魚洋蔥薄餅

or

Spaghetti with Crabmeat, Asparagus and Garlic Oil 蟹肉露筍意大利麵

or

Rigatoni with Eggplant, Tomatoes and Smoked Cheese 蕃茄芝士茄子通粉

or

Risotto with Seafood and Tomato Sauce 番茄海鮮意大利飯

or

Signature Linguine with Red Prawns (additional \$98) 精選紅蝦意大利扁麵 (另加\$98)

**Main Course 主菜**

Slow Cooked Salmon, Fregula Pasta and Tarragon Sauce 慢煮三文魚柳伴意米及龍蒿汁

or

Baked Sea Bream, Bread Crumbs and Grilled Vegetables 焗鯛魚伴包糠及扒雜菜

or

Grilled Sirloin Steak, Garlic Purée, Candied Fruit Sauce 扒西冷伴蒜蓉及雜果汁

or

Stewed Chicken Cacciatora, Mushrooms and Tomato Olives 番茄水欖蘑菇燴雞柳

Prices are subject to a 10% service charge  
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## Italian Weekend Brunch 意式假日早午餐

**SELECTION OF ANTIPASTI, SEAFOOD, ITALIAN COLD CUTS, CHEESE, PASTA AND DESSERTS FROM THE BUFFET**

自助式意式前菜、海鮮、意式火腿、芝士、精選意粉及甜品

### HIGHLIGHTS 推介

**A COMPLIMENTARY SERVE OF SEAFOOD TOWER PER TABLE 每檯獲贈時令海鮮塔乙客**  
**FINE DUCK LIVER BURGER SERVE AT THE TABLE 即席烹調的鴨肝漢堡**  
**CRÊPE SUZETTE 經典橙酒班戟**

及

### MAIN COURSE

主菜



**Uovo in camicia, spinaci saltati e tartufo nero**  
*Signature Egg Benedict, Sautéed Spinach and Black Truffle*  
招牌班尼狄蛋伴菠菜及黑松露

Or

**Barramundi alla piastra con salsa al burro, limone e capperi**  
*Pan Fried Barramundi with Lemon, Butter and Capers Sauce*  
香煎盲曹魚柳伴檸檬及牛油水瓜柳汁

Or

**Guancetta di manzo brasata al vino rosso**  
*Braised Beef Cheek with Red Wine Sauce*  
紅酒燴牛面頰肉

Or

**Petto di pollo al forno, panna, funghi e senape**  
*Baked Chicken Breast with Mushrooms, Mustard and Cream Sauce*  
焗雞胸肉伴蘑菇、芥辣及忌廉汁

**Adult HK\$448 / Children HK\$248 (aged 3-11 years old)**  
成人每位港幣\$448 / 小童每位港幣 \$248 (年齡 3 至 11 歲)

**Free-flow of Perrier-Jouet Grand Brut Champagne at an additional HK\$260 per person**  
另加每位港幣 260 元可無限量添飲巴黎之花香檳

Or

**Free-flow of Bloody Mary or Bellini at an additional HK\$140 per person**  
另加每位港幣 140 元可無限量享添飲 **Bloody Mary** 或 **Bellini** 雞尾酒

All prices are subject to a 10% service charge  
價目另收加一服務費