



# CUCINA

## Weekend Brunch 假日早午餐

Selection of our Antipasti, Italian Cold Cuts, Cheese, Seafood, Pasta Station, and Dessert Corner  
精選意大利凍肉、芝士、海鮮、特色意粉及經典甜點

Chef Andrea's Duck Liver Burger served to the table 鴨肝漢堡

### Main 主菜



Vol au Vent, Tayouran Soft Boiled Egg, Spinach, Truffle Cheese Fondue  
焗酥皮盒伴日本溫泉蛋、菠菜、香濃芝士汁

Or

Slow-cooked Wagyu Beef Cheek, Red Wine Sauce, Mashed Potatoes  
慢煮和牛面頰肉配紅酒汁及薯蓉

Or

Pan-Seared Salmon Fillet, Lemon Cream Sauce and Caviar  
香煎三文魚柳配檸檬忌廉汁及魚子醬

Or

Roasted Chicken Leg, "Diavola Style", Rosemary Potatoes  
烤雞腿肉配迷迭香馬鈴薯

Or

Risotto with Mixed Seafood & Crustacean, Tarragon, Tobiko, Parmesan Cheese  
香草海鮮意大利飯伴魚子、巴馬臣芝士

**Adult \$528 / Child \$328 (aged 3-11 years old)**  
**成人 每位港幣 528 / 小童 每位港幣 328 (年齡 3 至 11 歲)**

Free-flow Perrier-Jouët NV Champagne or Henriot Brut Rosé Champagne at an additional \$388 per person  
每位另加港幣 388 無限量享用巴黎之花香檳或漢諾玫瑰香檳

Free-flow Prosecco or Sparkling Rosé or Moscato d'Asti at an additional \$188 per person  
每位另加港幣 188 無限量享用氣泡酒或玫瑰氣酒或有氣甜酒

Free-flow Poretta Draught Beer or Fresh Juice or Soft Drinks at an additional \$148 per person  
每位另加港幣 148 無限量享用沛雷帝生啤酒或鮮果汁或汽水

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

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