



Weekends & Holidays Brunch 週末及假日早午餐

Starter 頭盤

10 g Sturgeon Caviar 10 克魚子醬、
Chilled Boston Lobster 凍波士頓龍蝦、Chilled Canadian Snow Crab Legs 凍加拿大雪場蟹腳、
Parma Ham with Melon 巴馬火腿配香瓜、Smoked Salmon 煙三文魚、
Mozzarella Cheese 意大利水牛芝士、
Eggplant, Bell Pepper and Broccoli in Italian Style 意式茄子、甜椒及西蘭花

Live Station and Charcoal Grill 即製及炭燒

Piedmont Fassone Beef Tartare 意大利生牛肉他他、
Black Truffle Scrambled Eggs on Toast 黑松露炒蛋多士、
Soup of the Day 每日餐湯精選、
Italian Pork Sausage 意大利豬肉香腸、Snapper 鯇魚、Squid 魷魚、Canadian Pork Loin 加拿大豬柳
Tiger Prawn (Additional \$98 per piece) 虎蝦 (每隻另加\$98)

Pasta and Risotto 意大利粉及飯

Risotto with Speck, Gorgonzola Cheese and Pear
意大利飯配風乾火腿、藍芝士及香梨
Linguine Toscana Sauce with Italian Sausage and Cherry Tomatoes
意大利扁意粉配豬肉腸、車厘茄及番茄汁
Tagliolini with Mixed Mushrooms and Australian Black Truffle (Additional HK\$248)
全蛋麵配蘑菇及澳洲黑松露(另加 \$248)

Main Courses 主菜

Pan-Fried Fillet of Toothfish in Butter and Lemon Sauce OR
香煎牙魚伴牛油檸檬汁 或
U.S. Prime Beef Flank Steak with Tomatoes, Garlic and Oregano in "Pizzaiola Sauce" OR
香烤美國頂級牛扒伴番茄、香蒜及香草番茄汁 或
Roast of the Day OR
每日精選烤肉 或
Australian M5 Wagyu Steak with Seasonal Vegetables and Black Truffle (Additional \$288)
澳洲 M5 和牛扒配時令蔬菜伴黑松露(另加 \$288)

Dessers 甜品

Napoleon, Saint Honore, Chocolate Truffle Cake, Tiramisu and Fruit Salad
拿破崙蛋糕、聖安娜千層酥皮蛋糕、黑朱古力蛋糕、意大利芝士蛋糕及雜果沙律

每位港幣 HK\$828 per person

三至十一歲小童每位港幣 HK\$498 per child aged 3 to 11

包括一杯果汁(橙、西柚或番石榴) Included One Glass of Fruit Juice (Orange, Grapefruit or Guava)

Prices are subject to 10% service charge. 價錢另加一服務費。

If you have any food allergies, please inform our staff. 如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡。