

CUCINA

Lunch Menu

Two-Course \$328 (Appetiser & Main)

Three-Course \$348 (Appetiser, Main & Dessert)

Four-Course \$408 (Two Appetisers, Main & Dessert)

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

Appetiser


Seared Tuna with Sesame Crust, Passion Fruit & Mango Sauce 香煎吞拿魚沙律

Beef Carpaccio, Rocket Salad, Parmesan Cheese, Lemon Oil Dressing 生牛肉片伴火箭菜及巴馬芝士

Potato & Leek Soup with Scallop, Shrimps and Chives 帶子海蝦薯仔大蒜湯


 Lobster Bisque with Crème Fraîche (additional \$48) 龍蝦湯 (另加\$48)

Main

 Pizza with Zucchini, Onions, Bell Peppers 素食薄餅

Spaghetti with Mixed Seafood, Arrabbiata Sauce 香辣番茄汁雜錦海鮮意大利麵

Risotto with Paprika, Bell Peppers, Chorizo 辣肉腸燈籠椒意大利飯

 Linguine with Tiger Prawns, Garlic, Brandy and Cherry Tomatoes Sauce (additional \$58)

精選虎蝦意大利扁麵配蒜蓉白蘭地番茄汁 (另加\$58)

Orange Roughy Fillet, Calamari, Marinara Sauce 焗橙鯛魚柳伴魷魚配番茄汁

Christmas Turkey, Brussels Sprouts, Sweet Potatoes, Cranberry Jam 聖誕火雞伴小椰菜·甜薯及紅莓醬

Dessert

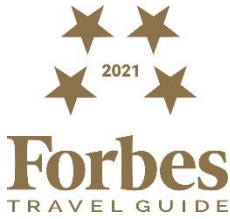
Mixed Berries Napoleon, Vanilla Ice Cream, Raspberry Sauce 雜莓拿破崙

Cream Puff, Chocolate Glaze, Passion Fruit Sauce 朱古力忌廉泡芙配熱情果汁

Seasonal Fruits Salad with Lemon Sorbet 生果拼盤配檸檬雪葩

Inclusive of Coffee or Tea 奉送咖啡或茶

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



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Appetiser

Smoked Duck Breast Salad, Peach, Honey & Mustard Dressing 煙燻鴨胸沙律

Cured Salmon Salad, Cucumber, Dill, Yoghurt Dressing 煙燻金三文魚沙律伴香草醬

Pumpkin Soup with Sautéed Shrimp, Balsamic Vinegar 海蝦南瓜湯


 Lobster Bisque with Crème Fraîche (additional \$48) 龍蝦湯 (另加\$48)

Main

Pizza 'Diavola' with Mozzarella and Spicy Salami 辣肉腸芝士薄餅

 Penne with Mushrooms, Black Truffle Cream Sauce 黑松露忌廉蘑菇長通粉

Spaghetti, Garlic Oil, Calamari, Fried Sakura Shrimps 香辣魷魚櫻花蝦意大利粉

 Linguine with Tiger Prawns, Garlic, Brandy and Cherry Tomatoes Sauce (additional \$58)
精選虎蝦意大利扁麵配蒜蓉白蘭地番茄汁 (另加\$58)

Seabass Fillet, Clams and Lobster Sauce 香煎鱸魚伴海蜆及龍蝦汁

Christmas Turkey, Brussels Sprouts, Sweet Potatoes, Cranberry Jam 聖誕火雞伴小椰菜·甜薯及紅莓醬

Dessert 甜品

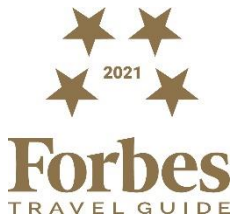
Vanilla Crème Brûlée with Mixed Berries 雲呢拿焦糖燉蛋伴雜莓

Affogato, Rum Raisin Ice Cream, Coffee 霖酒咖啡雪糕

Seasonal Fruit Salad with Lemon Sorbet 生果拼盤配檸檬雪葩

Inclusive of Coffee or Tea 奉送咖啡或茶

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Appetiser

Caesar Salad with Prawn, Parmesan Cheese, Croutons 大蝦凱撒沙律

Parma Ham with Melon, Parmesan Cheese, Balsamic Vinegar 巴馬火腿伴蜜瓜


Cauliflower Cream Soup, Pancetta Ham, Black Truffle 黑松露椰菜花忌廉湯


 Lobster Bisque with Crème Fraîche (additional \$48) 龍蝦湯 (另加\$48)

Main

Pizza with Mushrooms and Cooked Ham 火腿蘑菇薄餅

Spaghetti with Crab Meat, Garlic Oil & Chili, Asparagus, Tobiko 香辣蟹肉露筍飛魚子意大利麵

 Seasonal Mushrooms Risotto with Parmesan Cheese 時令蘑菇意大利飯

 Linguine with Tiger Prawns, Garlic, Brandy and Cherry Tomatoes Sauce (additional \$58)

精選虎蝦意大利扁麵配蒜蓉白蘭地番茄汁 (另加\$58)

Salmon Fillet with Tartar Sauce 焗三文魚柳配他他汁

Christmas Turkey, Brussels Sprouts, Sweet Potatoes, Cranberry Jam 聖誕火雞伴小椰菜·甜薯及紅莓醬

Dessert

Chocolate Pudding, Amaretto, Coffee Ice Cream 朱古力布甸伴杏仁甜酒、咖啡雪糕

Grand Marnier Sabayon, Mixed Berries, Strawberry Ice Cream 甜酒沙巴翁伴雜莓士多啤梨雪糕

Seasonal Fruits Salad with Lemon Sorbet 生果拼盤配檸檬雪葩

Inclusive of Coffee or Tea 奉送咖啡或茶

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CUCINA

Weekend Brunch Menu 假日早午餐

Selection of our Antipasti, Italian Cold Cuts, Cheese, Seafood, Salad and Pasta Station
Chef Andrea's Duck Liver Burger served to the table
精選意大利凍肉、芝士、海鮮、沙拉、特色意粉及鴨肝漢堡

Main Course 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

Christmas Turkey, Brussels Sprouts, Sweet Potatoes, Cranberry Jam
聖誕火雞伴小椰菜、甜薯及紅莓醬

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 \$558 / Children \$358 (aged 3-11 years old)
成人每位港幣 558 / 小童每位港幣 358 (年齡 3 至 11 歲)

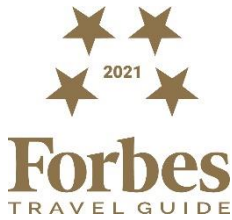
Free-flow Perrier-Jouët NV Champagne or Henriot Brut Rosé Champagne at an additional \$388 per person
每位另加港幣388無限量享用巴黎之花香檳或漢諾玫瑰香檳

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

Discount does not applicable to free-flow beverage packages 任何折扣不適用於無限量飲品優惠

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



CUCINA

Festive Brunch 節日早午餐
25 & 26 December 2021

Selection of our Antipasti, Italian Cold Cuts, Cheese, Seafood, Salad and Pasta Station
Chef Andrea's Duck Liver Burger served to the table
精選意大利凍肉、芝士、海鮮、沙拉、特色意粉及鴨肝漢堡

Main Course 主菜

Risotto all'Astice, Pomodorini, Vongole e Caviale di Aringa
Risotto with Lobster, Cherry Tomatoes, Clams and Herring Caviar
龍蝦意大利飯伴櫻桃小番茄、蛤蜊及鯡魚子


Or

Cannelloni Ripieni di Carne Gratiati al Forno con Besciamella e Formaggio
Cannelloni filled with Pork & Beef, White Sauce and Parmesan Cheese
意大利釀豬牛肉麵卷伴白汁及巴馬臣芝士

Or

Filetto di Halibut con Salsa allo Zafferano, Cozze e Zucchine
Halibut Fillet, Mussels, Saffron Broth, Baby Zucchini
比目魚柳伴青口番紅花湯及意大利青瓜

Or

 **Timballo di Zucca e Carote, Fonduta al Tartufo, Spinaci Saltati**
Pumpkin and Carrots Timbale, Truffle Cheese Fondue, Sautéed Spinach
南瓜甘筍餡餅、松露芝士火鍋及炒菠菜

Or

Tacchino Arrosto, Castagne, Cavoletti, Patate Dolci, Composta ai Ribes
Christmas Turkey, Brussels Sprouts, Sweet Potatoes, Cranberry Jam
聖誕火雞伴小椰菜、甜薯及紅莓醬

Christmas Dessert Corner with Gingerbread Cookies, Chocolate Log Cake, Stollen, Pudding, Panettone and more

聖誕甜品精選、薑餅曲奇、朱古力樹幹蛋糕、聖誕麵包、布甸、意式果乾麵包

Adult \$658 / Children \$388 (ages 3 to 11 years old)
每位港幣 658 / 小童每位港幣 388 (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 Poretti 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

Discount does not apply to free-flow beverage packages 任何折扣不適用於無限量飲品優惠

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CUCINA

Festive Brunch 節日早午餐
27 December 2021

Selection of our Antipasti, Italian Cold Cuts, Cheese, Seafood, Salad and Pasta Station
Chef Andrea's Duck Liver Burger served to the table
精選意大利凍肉、芝士、海鮮、沙拉、特色意粉及鴨肝漢堡

Main Course 主菜

Risotto all'Astice, Pomodorini, Vongole e Caviale di Aringa
Risotto with Lobster, Cherry Tomatoes, Clams and Herring Caviar
龍蝦意大利飯伴櫻桃小番茄、蛤蜊及鱈魚子


Or

Cannelloni Ripieni di Carne Gratiati al Forno con Besciamella e Formaggio
Cannelloni filled with Pork & Beef, White Sauce and Parmesan Cheese
意大利釀豬牛肉麵卷伴白汁及巴馬臣芝士

Or

Filetto di Halibut con Salsa allo Zafferano, Cozze e Zucchine
Halibut Fillet, Mussels, Saffron Broth, Baby Zucchini
比目魚柳伴青口番紅花湯及意大利青瓜

Or

 **Timballo di Zucca e Carote, Fonduta al Tartufo, Spinaci Saltati**
Pumpkin and Carrots Timbale, Truffle Cheese Fondue, Sautéed Spinach
南瓜甘筍餡餅、松露芝士火鍋及炒菠菜

Or

Guancetta di Manzo Wagyu cotta lentamente, Salsa al Vino Rosso Puré di Patate
Slow-cooked Wagyu Beef Cheek, Red Wine Sauce, Mashed Potatoes
慢煮和牛面頰肉配紅酒汁及薯蓉

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