WEEKEND BRUNCH



SALADS & STARTERS

The chef's buffet board includes a superb selection of crisp salads, cured sliced meats, vegetables, breads and cheeses – a complete antipasti selection of starters and salads

A CHOICE FROM

Spaghetti al Nero 墨汁海鮮意粉 squid ink spaghetti, snapper, calamari, pistachio crumble

Risotto al Cartoccio 意式鮮蝦飯 Acquerello risotto, baby shrimps, zucchini, basil, crustaceous jus

Mezzemaniche 牛排肉短通粉 short tube pasta, slow braised beef short ribs and onion ragu', parmigiano

Pizza Speck e Brie 煙火腿薄餅 smoked ham, mozzarella, semisoft brie cheese

Pizza Carbonara 雞蛋煙肉薄餅 bacon, black pepper, asparagus, pecorino, egg

Pizza Caprese 水牛芝士<mark>蕃茄薄餅 fres</mark>h buffalo moz<mark>zarella,</mark> ch<mark>e</mark>rry tomato, basil

Guancia 燉牛面肉 braised beef cheek, truffle corn polenta, sunny side up

Polletto 薄酥皮雞胸 fillo dough wrapped chicken breast, spinach, celery root, red wine sauce

Tonno Bianco 香煎吞拿魚 seared white tuna steak, black pepper, mint marinated zucchini, grapefruit vinaigrette, radish

Braciola 烤豬扒 grilled pork chop, sunchocke, stuffed mushrooms, bell peppers "mollicati", artichokes

Frittatina 蘑菇芝士奄列 mushroom and taleggio cheese omelette, crispy mix green salad

DESSERTS

Straight from the chef and pastry chef come a delicious array of mouthwatering dessert creations. Choose from the fresh-daily buffet selection

Full brunch (inc. tea or coffee) \$348

Salad brunch (not inc. tea or coffee) Adults \$270 Kids \$180 (buffet only for kids aged 3 to 11)

Add \$158 for free flowing sparkling, white or red, juices and aerated drinks