

# Served to Table

#### **Seafood Platter**

Boston Lobster | Crab Leg | Tiger Prawn
Salmon Roe | Pan-fried Scallop
Black Mussel | Clam | Tuna | Salmon

#### Sides

French Fries | Mashed Potatoes Sautéed Broccoli | Cannellini Bean Uccelletto Style

#### **Desserts**

Black Forest Cake | Vanilla Caramel Pecan Cake
Mont Blanc Tart | Cinnamon Cannoli | Ice Cream Selection



Pasta of the Day

**∠** Little Nicholini's

**Veal Milanese and Arugula Salad** 

**B** Tagliatelle with Porcini Mushrooms

**Pan-fried Seabass** 

Black Mussels, Cherry Tomatoes

**Roasted Rack of Lamb** 

Zucchini Trifolati, Polenta

Chitarra Pasta (add HK\$150)

Red Prawn Sauce, Green Peas

Wagyu Beef Rossini (add HK\$150)

Pan-fried Foie Gras, Black Truffle Jus

# From Buffet Table

#### **Antipasti**

Premium Cold Cuts | Artisan Cheese | Italian Melon | Parmesan Cheese Wheel Caprese Salad | Caesar Salad | Marinated Anchovis and Vegetables

#### **Italian Delights**

Tuscan Seafood Salad | Vegetable Frittata | Traditional Arancini Italian Meatball | Tuscan Tomato and Bread Soup

#### **Live Station**

Tuscan Seafood Soup | Panettone with Nutella Mousse

#### **Brunch with Free-flow Drinks**

Cocktails | Prosecco | Juices | Soft Drinks
Adult HK\$798 Child (aged 4-11) HK\$398

Perrier-Jouët Champagne | Red and White Wine | Dessert Wine | Port Wine | Cocktails | Draught Beer Adult HK\$998



# Beverage Selection

## **COCKTAILS**

ALTO ADIGE : Hugo Elderflower Liqueur | Prosecco | Soda

LOMBARDY: Venaziano Campari | Sweet Vermouth | Soda

VENETO: Aperol Spritz
Aperol | Prosecco | Soda

TUSCANY : Pirlo Campari l Banfi Tuscany White Wine l Soda

CAMPANIA: Amalfi Tropicana
Limoncello | Prosecco | Soda

### **MOCKTAILS**

## Sparkling Mediterranean Punch

Strawberry | Grapefruit | Thyme | Lime | Soda

#### Passionate Basil Breeze

Passion fruit | Basil | Lime | Soda

**Soft Drinks** 

#### **Chilled Juices**

Orange | Grapefruit | Apple | Pineapple | Tomato