

Ciao Italia

SATURDAY BRUNCH

Served to Table

Seafood Platter

Boston Lobster | Crab Leg | Tiger Prawn
Lobster Claw | Hokkaido Scallop
Black Mussel | Beetroot Salmon | Whelks

Sides

French Fries | Mashed Potatoes
Sautéed Broccoli | Sautéed Spinach

Desserts

Black Forest Cake | White Chocolate Mousse Cake
Matcha Red Bean Tart | Ricotta Cheese Cannoli
Ice Cream Selection

Mains

Please select one

Saturday's Pasta

 Little Nicholini's

Spaghetti Carbonara

Pan-fried Seabass

Black Mussels | Cherry Tomatoes

Roasted Rack of Lamb

Green Asparagus | Polenta

Chitarra Pasta (add HK\$150)

Red Prawn | Cherry Tomato | Aglio Olio e Peperoncino

Grilled Wagyu Sirloin (add HK\$150)

Morel Mushroom Cream | Truffle Gravy

From Buffet Table

Appetizer Cold

Premium Cold Cuts | Artisan Cheese | Italian Melon | Daily Soup
Caprese Salad | Caesar Salad | Marinated Anchovies and Vegetables

Hot

Tuscan Seafood Salad | Vegetable Frittata | Traditional Arancini
Italian Meatball | Traditional Potato Gnocchi Porcini and Cheese

Live Station

Porcini Risotto in Parmesan Cheese Wheel | Modern Tiramisu

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

Subject to 10% service charge

Ciao Italia

SATURDAY BRUNCH

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 | Banfi Tuscany White Wine | 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