

SATURDAY BRUNCH

周六香檳早午餐

GRAN SELEZIONE DI TIPICITA' ITALIANE

SELECTION OF ITALIAN APPETIZERS

精選自選頭盤

GRAN PIATTO DI CROSTACEI

NICHOLINI'S GRAND SEAFOOD PLATTER

新鮮海鮮盤

PIATTI PRINCIPALI

HOMEMADE PASTA AND MAIN DISHES

意大利麵及主菜

PASTICCERIA

DESSERT TASTING PLATTER

精選甜品

- BEVERAGE SELECTION -

CHAMPAGNE, PERRIER-JOUËT GRAND BRUT
RED AND WHITE WINES SELECTED BY SOMMELIER TEAM

DRAUGHT BEER

CHILLED JUICES

ADULT

CHILD

\$678

\$318

FOR THOSE WITH SPECIAL DIETARY REQUIREMENTS OR ALLERGIES
WHO MAY WISH TO KNOW ABOUT THE FOOD INGREDIENTS USED, PLEASE ASK FOR THE MANAGER
如有特殊飲食要求或對某些事物過敏而希望瞭解食物成分, 請您聯繫餐廳經理
PRICES ARE IN HONG KONG DOLLARS, SUBJECT TO 10% SERVICE CHARGE
所有價目另加一服務費, 均以港元計算

HOMEMADE PASTA AND MAIN DISHES
意大利麵及主菜

TROFIE GENOVESI

TRADITIONAL HOMEMADE PASTA
ALASKA KING CRAB, N'DUJA PORK SAUSAGE, TOMATO
自家手製麵, 皇帝蟹, 辣肉腸, 蕃茄

MACCHERONCINI

PASTA CACIO & PEPE STYLE, PECORINO CHEESE, BLACK PEPPER
通心意大利粉, 山羊芝士, 黑胡椒

AGNOLOTTI DEL PLIN

TRADITIONAL RAVIOLI, BLACK TRUFFLE CREAM
黑松露芝士意大利雲吞

LE VERDURE

ROASTED POTATO, FRENCH FRIES, SAUTÉ SPINACH
燒馬鈴薯, 法式炸薯, 炒莧菜

BRANZINO

PAN-FRIED SEABASS, CAULIFLOWER CREAM, CRISPY RADISH
煎鱸魚, 椰菜花忌廉, 小蘿蔔

AGNELLO

LAMB RACK ROASTED, SICILIAN CAPONATA, MINT PESTO
燒羊鞍, 雜菜, 薄荷香草醬

MANZO

ANGUS BEEF TAGLIATA, CELERY ROOT, HONEY MUSTARD
薄片安格斯牛柳, 芹菜根, 蜜糖芥末