

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 LIGURI

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

GNOCCHI

VEAL WHITE RAGOUT, POMINO WINE SAUCE,
CASTELMAGNO CHEESE
薯糰, 牛仔, 白酒, 意大利芝士

AGNOLOTTI DEL PLIN

PORCINI CREAM, PECORINO CHEESE, BLACK TRUFFLE
意大利雲吞, 牛肝菌忌廉, 山羊芝士, 黑松露

MERLUZZO

CHILLEAN SEABASS, MEDITERRANEAN STYLE, TOMATO SAUCE,
TAGIASCHE OLIVE, SEASON VEGETABLE
智利鱸魚, 橄欖, 番茄汁

AGNELLO

LAMB RACK ROASTED, SOFT WHITE POLENTA,
CAPONATA, ROSEMARY OIL
燒羊鞍, 玉米糕, 雜菜, 迷迭香

TAGLIATA

ANGUES BEEF TAGLIATA, MARINATED ZUCCHINI,
TOMATO MUSTARD
薄片安格斯西冷, 醃製意大利青瓜, 番茄芥末

LE VERDURE

ROASTED POTATO, FRENCH FRIES, SAUTÉ SPINACH, PEPPERONATA
燒馬鈴薯, 法式炸薯, 炒菠菜, 蕃茄燉甜椒