

Ciao Italia

SATURDAY BRUNCH

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

Mains

Please select one

Pasta of the Day

 Little Nicholini's

Veal Milanese and Arugula Salad

 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 | Tuscan Tripe
Veal with Tuna Sauce | 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

Subject to 10% service charge