



## BRUNCH

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**APPETIZERS ON THE TABLE + 2-HRS FREE FLOW WINE \$448**  
(Pinot Grigio, Primitivo Procescoco)

**2-HRS FREE FLOW CHAMPAGNE VEUVE CLICQUOT (ADD 200 HKD)**

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### PASTA

**Ravioli** *stuffed with black truffle, mascarpone cheese, parmesan and fresh truffle (V) (ADD 218 HKD)*

**Linguine** *hokkaido scallop & basil pesto \$148*

**Lasagna Alla Bolognese** *with wagyu ragout \$138*

**Homemade Pappardelle** *with luganega sausage \$138*

### SEAFOOD AND MEAT

**Pork Magalica Ribs Caramelized with Orange,** *Mash Potato lemon flavoured \$178*

**Atlantic Black Cod panfried,** *with creamy spinach \$188*

**Supreme of Italian Chicken,** *and sauté broccoli \$178*

**Tagliata of Mayura Wagyu Beef Rib Eye 300gr** *(ADD 228HKD)*

### DOLCI AL TAVOLO

**Classic Tiramisu**

**Profiteroles** *with cream and chocolate*

**Mix Fruit Macedonia and Vanilla ice cream**