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3-COURSE BRUNCH

Buffet Counter **OR** Choice of Appetizer + Main + Dessert

HKD 368 PER PERSON

OR

HK\$308 - for the Buffet Selection Only

- ONE CHOICE APPETISER -

BANCO BUFFET DI QUALITA ITALIANA

SELEZIONE DI FORMAGGI FRESCHI, FORMAGGI DOP, PROSCIUTTI, SALUMI, INSALATE, VERDURE E UOVA ITALIANE, SALMONE MARINATO, PROSCIUTTI E SALUMI DELLE TRADIZIONI ITALIANE, SELEZIONE DI UOVA

*Buffet counter selection of high-quality products sourced directly from **Italy** - small farmer or family own producers: fresh cheeses, DPO cheeses and cold cuts, salads, vegetables, marinated salmon & Italian sardines, anchovies & more*

OR

MINISTRONE CLASSICO DI VERDURE

Classic Vegetable Minestrone Soup (at least 12 kinds of vegetable)

- ONE CHOICE OF MAIN COURSE -

ALBA WHITE TRUFFLES - approx. 5 gm shaved in Kitchen

UOVA STRAPAZZATE, CREMA DI PARMIGIANO CON TARTUFO BIANCO

*Organic eggs scrambled, parmigiana fondue with **White Truffles** (ADD \$188)*

TAGLIOLINI AL TARTUFO BIANCO

*Homemade tagliolini pasta, chicken broth & **White Truffles** (ADD \$188)*

CHICCHE DI PATATA CON FONDUTA E TARTUFO BIANCO

*Homemade small potato gnocchi with cheese fondue, Crumbled sausages & White **Truffles** (ADD \$188)*

LIGHT

BURRATA COME IN PUGLIA

Burrata cream mozzarella, vinegar marinated eggplant & mixed fresh Italian tomatoes

CARPACCIO DI MANZO SU RUCOLA E PARMIGIANO

Beef carpaccio, rocket leaves & shaved parmesan in lemon dressing (ADD \$58)

PRIMI

RISOTTO RAPE ROSSE SEDANO E CAPRINO

Risotto with beetroots, celeriac & fresh goat cheese

SPAGHETTI AI FRUTTI DI MARE

Spaghetti with mix seafood & fresh cherry tomatoes sauce

CANNELLONI DI RICOTTA E SPINACI AL FORNO

Baked cannelloni stuffed with ricotta cheese & spinach

PAPPARDELLE AL RAGU DI AGNELLO BRASATO

Home-made pappardelle pasta with lamb ragout

All prices are in HKD and is subject to 10% service charge

SECONDO

SCAMORZA CON VERDURE GRIGLIATE

Scamorza cheese with grilled vegetables

GAMBERONI AVVOLTI NEL LARDO SU INSALATA DI CAROTE E ARANCIA

Grilled KING prawns wrapped with guanciale ham, carrots, citrus salad with balsamic & spicy dressing

SPIGOLA ALLA MEDITERRANEA PATATE SCHIACCIATE E PREZZEMOLO

Seabass fillet with Mediterranean sauce with crushed potatoes & parsley

SUPREMA DI POLLO ALLA CACCIATORA CON PATATE AL FORNO

Chicken breast supreme with roasted potatoes, carrots & onion puree

COTOLETTA ALLA MILANESE

Veal chop breaded with grissini Milanese style with rocket & tomatoes (ADD \$98)

TAGLIATA DI MANZO

Grilled Black Angus Sirloin Steak (300g) with roasted potatoes (ADD \$98)

- CHOICE OF DESSERT -

SELEZIONE DI GELATI *2 scoops of homemade ice cream (vanilla/pistacchio/coffee)*

SORBETTO *2 scoops of mixed sorbet (blood orange/strawberry/grapefruit)*

SEMIFREDDO AL LIMONE CON SALSA AI FRUTTI DI BOSCO *Lemon parfait with mix berries sauce*

PANNA COTTA AALO ZENZERO, SALSA DI CILIEGIE *Ginger panna cotta, cherry sauce*

MELA AL FORNO CON GELATO AL LATTE *Baked Italian apple with mascarpone gelato*

MOUSSE DI CIOCCOLATO AMEDEI *Chocolate Mousse Amedei (ADD \$18)*

TIRAMISU *Homemade Tiramisu (ADD HKD18)*

KID'S MENU

HKD188

PASSATA DI MINISTRONE

Minestrone puree soup

PASTA AL POMODORO/FORMAGGIO/RAGU'

Pasta with tomato sauce/cheese/meat ragout

PETTO DI POLLO E PATATE SCHIACCIATE

Chicken breast with mashed potatoes

**kids below 5 years old can enjoy buffet counter for free*

With one order of 'Kid's Menu'

Kids (5 to 10vrs) buffet only HK\$108

-COFFEE OR TEA -

ADD \$18

Freshly Squeezed Orange juice

ADD \$58

Please ask our associates for 2 Hours Brunch Free Flow Packages

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