

Italian Week Brunch

Saturday 3rd & Sunday 4th June

For the table

Seafood Platter

Lobster, prawns, mussels, clams, trout tartare

From the buffet

Salad Bar

Romaine lettuce, rocket, sweetcorn, beans, olives, sun-dried tomato, croutons, cooked beetroot, cucumber, prawns, caprese, vitello tonnato, carnaroli rice salad, savoury tarte

Affettati

Smoked salmon, spicy salami, mortadella, San Daniele ham

The Cheese Corner

Parmigiano Reggiano, caciocavallo, pecorino semi-stagionato, bastardo del grappa, gorgonzola

The Bakery

Focaccia, scaldatelli, carasau bread, sourdough

From the Oven

Thin-crust pizzas, mozzarella & tomato suppli, olive ascolana, eggplant parmigiana, roast potato, honey-glazed carrots, kale

Live Stations

Pasta

Ask the chef for today's selection

Meat Carving

Every week we carve a different cut of meat. Ask our chef.

Main Courses

one per person

Grilled and smoked tomato and ginger marinated half chicken

Seafood stew with clams, mussels, sea bass and prawns

Mezze maniche with spicy octopus ragu'

Green peas risotto with crispy leeks, parmesan and lemon v

Gnocchi "alla Sorrentina" with tomato sauce, buffalo mozzarella and basil v

Vista Dessert Platter

HK\$388 per person for food only
kids under 5 complimentary



*prices are in hong kong dollars and subject to a 10% service charge
for any information on allergen and dietary requirements please ask your server*