



MODERN ITALIAN

## BRUNCH MENU

( Available on Weekend )

3-Course \$428 | 1 Starter, 1 Main, 1 Dessert  
4-Course \$488 | 2 Starters, 1 Main, 1 Dessert

### ANTIPASTO

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### STARTER

Soup of The Day

63°C Poached Egg with Cauliflower

Sautéed Fresh Clams  
in Saffron Pernod Wine Cream Sauce

18 - Month Parma Ham with Melon  
(Supplement +\$38)

Fresh Scallop with Avocado  
in Pine Nut Oil and Balsamic Sauce  
(Supplement +\$38)

Charcoal Grilled Octopus  
(Supplement +\$68)

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### MAINS

Spaghetti with Pacific Red Prawn

Grilled Yellow Fin Tuna  
with Fennel Salad

Risotto with  
Crabmeat & Broccoli

Homemade Pappardelle Bolognese

Roasted Iberico Pork Spare Ribs  
in Maple Syrup  
(Supplement +\$88)

Charcoal Grilled Short Ribs  
with Bacon, Foie Gras &  
Caramel Onion Tart (Supplement +\$128)

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### DESSERT

Chef's Selection of The Day

2 Hours Free-flow House Wine & Sparkling (Supplement +\$198) | 2 Hours Free-flow Soft Drinks (Supplement +\$98)  
Regular Coffee/Tea/Soft Drinks (Supplement +\$48) | Espresso-based Coffee/Cold Drinks (Supplement +\$58)

Please Advise Our Staff If You Have Any Food Allergies and Intolerance That We Should Be Aware Of  
All Prices are in Hong Kong Dollars and Subject to 10% Service Charge