

WEEKEND BRUNCH

Sat, Sun & PH • 12 - 3 PM

EGGS FOR BRUNCH

INCLUDES AN ORANGE JUICE OR SODA + COFFEE OR TEA

NEW

PATIO'S BREAKFAST

organic scrambled egg, Canadian bacon, hash brown and mushrooms

158

EGG BENEDICT

poached organic eggs, smoked salmon and avocado served on a toasted English muffin topped with Hollandaise sauce au gratin

168

NEW

FRITTATA "CAMPAGNOLA"

with assorted vegetables and served with a garden salad

158

CHEF SELECTIONS

OPTIONS TO MAKE YOUR OWN SET

\$267 (STARTER + PASTA/MAIN)
\$370 (STARTER + PREMIUM CHOICE)

BOTH INCLUDE COFFEE/TEA

{ STARTER }

CAESAR SALAD

with organic Label Rouge chicken breast or Scottish smoked salmon

158

VEG BABY SPINACH SALAD

with quinoa, fresh fennel, grapefruits, heart of palm, pecan nuts and lemon vinaigrette

158

S LAYERED MAGURO TUNA

with avocado tartare

148

NEW

DEEP FRIED PRAWNS & CALAMARI

served with tartar sauce

178

VEG ASSORTED SAUTÉED MUSHROOMS

with Italian parsley, tomato and garlic

138

S PATIO BEEF CARPACCIO

148

SOUP OF THE DAY

108

{ PASTA / MAIN }

NEW

ARTISANAL "LITTLE HOLLOW" CAVATELLI

tossed with veal ragoût bianco and black tuber aestivum truffle petals

228

BAKED LASAGNA

layered with a rich meat ragoût

198

VEG WHOLE WHEAT ORGANIC SPAGHETTI

with cherry tomatoes, basil, olives and chili

188

NEW

CARNAROLI RISOTTO FERRON

with crab meat, soft shell crab and crispy bronte pistachio

248

S SALMON STEAK

with French beans, mâche salad and spicy mango salsa

225

PAN ROASTED IMPORTED HORMONE & ANTIBIOTIC FREE CHICKEN BREAST

with a salad of quinoa, tomato, avocado and lemon

228

GIANT PORK CHOP MILANESE "ELEPHANT EAR"

with baby rocket and cherry tomatoes

248

{ PREMIUM }

NEW

SLOW COOKED COD FISH PAVÉ

with black ink and zucchini pesto alla "scapece"

288

AUS RANGER'S VALLEY BLACK ANGUS STRIPLOIN SLICED

served with wild rocket, parmesan cheese shavings and sundried tomatoes

318

AUS RANGER'S VALLEY BLACK ANGUS BEEF TENDERLOIN 8OZ

served with a garden salad and a side chosen from below

365

AUS RANGER'S VALLEY BLACK ANGUS BEEF RIB EYE 12OZ

served with a garden salad and a side chosen from below

368

- sautéed mushrooms with garlic and parsley
- french fries served with black truffle mayo
- sautéed spinach
- mashed potatoes
- pan roasted fingerling potatoes

{ EXTRA SAUCE @30 }

béarnaise | red wine beef reduction | black pepper sauce | aromatic herb gravy

RUSTIC PLATTERS FOR TWO

398

VEG S 500 GRAMS BURRATA CHEESE with a cherry tomato salad

238

NEW

PARMA HAM RESERVA

served with Italian Lorenzin melon

Set is served for one person only

Please ask our friendly staff for the pizza menu



WiFi Wifi password: 28773552

VEG VEGETARIAN OPTION

S SIGNATURE DISH

Prices are in Hong Kong Dollars & are subject to a 10% service charge | Corkage fee of \$250 will be charged per bottle | Cake cutting fee of \$150 will be charged per cake

JUL19

