

WEEKEND BRUNCH

Sat, Sun & PH • 12 - 3 PM

JUNIOR

PIZZA MASTER
SESSION AVAIL
EVERY SUNDAY
\$120/child

DELIGHTFUL EGG BRUNCH

PATIO'S BREAKFAST

organic scrambled egg, Canadian bacon,
hash brown and mushrooms

138

EGG BENEDICT

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

148

UOVA AL POMODORO

2 organic eggs laid on a rich tomato and
onion salsa served in a cast iron skillet
accompanied with toasted baguette

158

BAKED TOMATO AVOCADO TOAST

sour dough toast topped with avocado salsa,
poached egg, tomato confit and cress

138

ORGANIC QUINOA SALAD

finished with vegetables and a poached
farm egg atop

158

BIG BREAKFAST FLATBREAD

hand tossed focaccia with tomatoes,
pancetta, egg and mushrooms

148

MAKE YOUR OWN SET

\$258 INCLUDES STARTER + PASTA + COFFEE/TEA

\$370 INCLUDES STARTER + MAIN + COFFEE/TEA

{ STARTER }

CAESAR SALAD

with organic Label Rouge chicken breast
or Scottish smoked salmon

158

✓ BABY SPINACH SALAD

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

158

Ⓢ LAYERED MAGURO TUNA

with avocado tartare

158

DEEP FRIED PRAWNS & CALAMARI

served with tartar sauce

178

Ⓢ PATIO BEEF CARPACCIO

168

SOUP OF THE DAY

108

{ PASTA }

Ⓢ HANDMADE LARGE PAPPARDELLE

with a porcini, chianti and Tuscan
sausage ragoût

218

BAKED LASAGNA

layered with a rich meat ragoût

198

✓ WHOLE WHEAT ORGANIC SPAGHETTI

with cherry tomatoes, basil, olives and chili

188

FERRON CARNAROLI RISOTTO

tossed with aquila saffron, rich fresh sausage
ragoût and winter black truffe shavings

258

{ MAIN }

SUSTAINABLE NORWEGIAN SALMON STEAK

with lemon mashed potatoes and tender baby
heads of assorted coloured cauliflowers

225

PAN ROASTED IMPORTED HORMONE & ANTIBIOTIC FREE CHICKEN BREAST

with a salad of quinoa, tomato, avocado
and lemon

228

NATIVE FRIULAN PORK CHEEK "NERO DI FAGNANA"

laid on braised savoy cabbage

248

Ⓢ AUS BEEF STRIPLOIN TAGLIATA

topped with wild rocket, sundried tomatoes,
grana padano shavings and aged balsamico

258

RUSTIC PLATTERS FOR TWO

398

✓ Ⓢ 500 GRAMS BURRATA CHEESE
with a cherry tomato salad

288

PARMA HAM RESERVA
served with giardiniera and
rosemary focaccina

WEEKEND INDULGENCE 2 HOUR FREE FLOW

APEROL SPRITZ PERONI BEER
PROSECCO DIVINO HOUSE WINE

188



Set is served for one person only

Please ask our friendly staff for the pizza menu



WiFi Wifi password: 28773552

✓ VEGETARIAN OPTION

Ⓢ 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

JAN20