

BUILD YOUR OWN BRUNCH

A	OR	B
STARTER + SOUP + PASTA + DESSERT ↓ \$388		STARTER + SOUP + MAIN + DESSERT ↓ \$438

• both include coffee or tea •



JUNIORS' DEAL
BELOW 6 YEARS OLD - Free brunch
6 TO 12 YEARS OLD - 228 per child

STARTER

FROM THE LAND "TERRA"
ITALIAN COLD CUTS | POACHED ASPARAGUS | ROASTED BEEF |
ARANCINI | SALAD | MOZZARELLA CAPRESE
an individual array of traditional antipasti platter

or

PREMIUM + \$50
FROM THE SEA "MARE"
HALF BOSTON LOBSTER | SHUCKED FRENCH OYSTERS |
BLACK MUSSELS | PRAWNS | SALMON TARTARE
an individual array of cooked & raw seafood & crustacean platter with garnishes to upgrade surprises

SOUP OF THE DAY

PASTA

- pick one from below -

ARTISANAL EGG TAGLIATELLE
tossed with a rich lamb and fresh thyme ragout
Tuscan pecorino shaving

ARTISANAL RAVIOLI
filled with porcini laid on a cream of green pea
dry porcini dust

or

PREMIUM + \$50
18-MONTH AGED CARNAROLI
with Hokkaido scallop cream of basil and spring garlic cream

MAIN

- pick one from below -

SUSTAINABLE NORWEGIAN SALMON STEAK
"Castelluccio" lentils stew, crispy pancetta & red wine sauce

AUS BEEF SIRLOIN "TAGLIATA"
pommery mustard jus, grana padano shavings

or

PREMIUM + \$50
AUS "RANGERS VALLEY" M3 BEEF CHEEK
truffle mashed potatoes

DESSERT

STARWBERRY TIRAMISÚ
mascarpone cream, lady finger
fresh strawberry and crashed chocolate chip

**BOURBON VANILLA
PANNA COTTA**
served with red berries

**ASSORTED SEASONAL
FRUIT SALAD**
with peppermint & lemon sherbet

ADD A FREE-FLOW PACKAGE

(available from 12 noon to 1:30pm OR 1:30pm to 3:30pm)

BASIC HK\$198
RED, WHITE, ROSÉ,
PROSECCO, BEER, SANGRIA

ROYAL HK\$388
PREMIUM RED, WHITE, FRANCIACORTA,
CHAMPAGNE & ALL BASIC PACKAGE

= vegetarian

Prices are in Hong Kong Dollars & are subject to a 10% service charge
Corkage fee of \$375 will be charged per bottle of wine or champagne
Cake cutting fee of \$230 will be charged per pound
Wifi password: spasso07