

# BUILD YOUR OWN BRUNCH

<p><b>A</b></p> <p>STARTER + SOUP + PASTA + DESSERT</p> <p>↓</p> <p><b>\$398</b></p>	OR	<p><b>B</b></p> <p>STARTER + SOUP + MAIN + DESSERT</p> <p>↓</p> <p><b>\$458</b></p>
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• 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 | GRILLED VEGETABLES | 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 Tuscany sausage and porcini sauce

**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 + \$60**  
**AUS "RANGERS VALLEY" M3 BEEF CHEEK**  
 truffle mashed potatoes

**PREMIUM + \$150**  
**AUS RANGERS VALLEY M7 "FULL BLOOD" WAGYU STRIPOIN**  
 mesclun salad and roasted fingerling 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