

WEEKEND BRUNCH

Sat, Sun & PH • 12 - 3 PM

DELIGHTFUL EGG BRUNCH

NEW

ORGANIC EGG MOLLET

served with butter and anchovies
Bruschetta, Sicilian "Caponata"
and crispy bacon

148

EGG BENEDICT

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

148

AVOCADO TOAST

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

148

MAKE YOUR OWN SET

STARTER + PASTA + COFFEE/TEA \$338

STARTER + MAIN + COFFEE/TEA \$428

STARTER

CAESAR SALAD

with organic Label Rouge chicken breast
or Scottish smoked salmon

168

NEW

INSALATA "PRIMAVERA"

spring salad made with iceberg lettuce
beetroot, orange, Belgium endive and walnut

158

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LAYERED MAGURO TUNA

with avocado tartare

178

DEEP FRIED PRAWNS & CALAMARI

served with tartar sauce

188

PATIO BEEF CARPACCIO

188

SOUP OF THE DAY

118

PASTA

S

HANDMADE LARGE PAPPARDELLE

with a porcini, chianti and Tuscan

238

BAKED LASAGNA

sausage ragoût
layered with a rich meat ragoût

198

NEW

POTATOES BEETROOT DUMPLINGS "GNOCCHI"

gorgonzola, black truffle, pine butts "Jerome Style"

228

FUNGHI RISOTTO

Carnaroli risotto with porcini mushrooms
and scales of Parmigiano Reggiano

258

NEW

RAVIOLI RICOTTA SPINACI

spinach & Ricotta cheese ravioli
"GOCCIA D'ORO" with butter
and tomato sauce

188

MAIN

NEW

NORWEGIAN SALMON STEAK

slow cooked Belgium endives and grapefruit reduction

248

AUS LAMB SHANK

laid on porcini mushroom ragoût with
potatoes and lamb sauce

308

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AUS BEEF STRIPLOIN TAGLIATA

topped with wild rocket, sun-dried
tomatoes, Grana Padano shavings
and aged balsamico

378

18 OZ FREE RANGE BABY CHICKEN

ALLA DIAVOLA

marinated and grilled to our lava stone grill

268

STEWED & ROASTED VEAL SHANK

served with parsnip and baby carrots
BBQ roasted potatoes

268

MAIN COURSE TO SHARE

(IDEAL FOR TWO)

please allow 25 minutes for preparation

IL BRANZINO AL SALE

32 oz sustainable whole sea bass in crust of salt
served with vegetables and garden salad

\$698

SHARING PLATTERS (FOR TWO)

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V

500 GRAMS BURRATA CHEESE

with a cherry tomato salad

\$398

PARMA HAM RESERVA

served with giardiniera and rosemary focaccia

\$298

WEEKEND INDULGENCE

2-HOUR FREE FLOW

\$198

PERONI BEER PROSECCO

DIVINO HOUSE WINE

SELECTED SPIRITS & SODAS

(available from 12nn to 3pm)

DIVINO PATIO JUGS

\$248

APEROL SPRITZ

PROSECCO, APEROL, CLUB SODA, ORANGE SLICES

SANGRIA

FRUITY & REFRESHING SPANISH COCKTAIL MADE

WITH RED WINE AND RUM, FLAVOURED WITH

FRESH ORANGE, LEMON & FRUITS



Junior Pizza Master

make your own pizza &
get a certificate of Master Pizzaiolo
available every Sunday from 12noon-2:30pm

\$168/ child

including one drink & a scoop of ice-cream



WEEKEND BRUNCH

Sat, Sun & PH • 12 - 3 PM

DELIGHTFUL EGG BRUNCH

ORGANIC EGG MOLLET

有機雞蛋餅
配牛油和鳳尾魚意式烤麵包
西西里什菜和香脆煙肉

148

EGG BENEDICT

蘇格蘭煙三文魚班尼迪克蛋
伴荷蘭醬

148

AVOCADO TOAST

煮蛋、油封番茄醬及水芹
酸麵包多士配牛油果沙沙

148

MAKE YOUR OWN SET

包括頭盤+意粉+咖啡/茶 \$338

包括頭盤+主菜+咖啡/茶 \$428

頭盤

CAESAR SALAD
凱撒沙拉配有機雞胸肉或煙三文魚

168

NEW INSALATA "PRIMAVERA"
生菜紅菜頭香橙菊苣核桃沙律

158

LAYERED MAGURO TUNA
吞拿魚他他配牛油果

178

S DEEP FRIED PRAWNS & CALAMARI
香炸鮮蝦和魷魚配他他醬

188

PATIO BEEF CARPACCIO
生牛肉片

188

SOUP OF THE DAY
是日餐湯

118

意粉

S HANDMADE LARGE PAPPARDELLE
手工意大利寬扁麵

配牛肝菌紅酒肉腸醬

238

BAKED LASAGNA
焗意大利千層麵伴香濃肉醬

198

NEW POTATOES BEETROOT DUMPLINGS
"GNOCCHI"

黑松露忌廉及松子仁配紅菜頭意大利馬鈴薯團子

228

FUNGHI RISOTTO
香菇燴意大利飯

258

NEW RAVIOLI RICOTTA SPINACI
菠菜芝士餛飩配牛油及蕃茄醬

188

主菜

NEW NORWEGIAN SALMON STEAK
香煎三文魚扒配慢煮比利時菊苣及西柚汁

248

AUS LAMB SHANK
澳洲羊腩配牛肝菌濃汁薯仔及羊肉汁

308

S AUS BEEF STRIPLOIN TAGLIATA
澳洲西冷牛薄片配火箭菜、車厘茄、
帕達諾芝士及意大利陳醋

378

18 OZ FREE RANGE BABY CHICKEN
ALLA DIAVOLA

18安士烤春雞

268

STEWED & ROASTED VEAL SHANK
意式燉小牛膝配甘筍防風草

268

MAIN COURSE TO SHARE (IDEAL FOR TWO)

二人份量主菜

please allow 25 minutes for preparation 製作時間約25分鐘

IL BRANZINO AL SALE

32安士海鹽焗鱸魚配沙律

\$698

SHARING PLATTERS (二人份量)

500 GRAMS BURRATA CHEESE with a cherry tomato salad
500克特級水牛芝士配車厘茄沙律

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\$398

PARMA HAM RESERVA

巴馬火腿配意式醃漬蔬菜及迷迭香嘉茜包

\$298

周末兩小時無限暢飲
WEEKEND INDULGENCE
2-HOUR FREE FLOW
\$198 每位

PERONI BEER PROSECCO
DIVINO HOUSE WINE
SELECTED SPIRITS & SODAS
(available from 12nn to 3pm)
中午12時正至下午三時供應

夏日限定雞尾酒優惠
DIVINO PATIO JUGS
\$248 每瓶

APEROL SPRITZ 意大利氣泡雞尾酒
PROSECCO, APEROL, CLUB SODA, ORANGE SLICES

SANGRIA 西班牙水果雞尾酒
FRUITY & REFRESHING SPANISH COCKTAIL
MADE WITH RED WINE AND RUM,
FLAVOURED WITH FRESH ORANGE, LEMON & FRUITS



Junior Pizza Master

自己親手製作Pizza，
可獲得Master Pizzaiolo的證書。
逢星期日中午12時正至下午2時半，
每位小朋友\$168，
包一杯飲料及一個雪糕球。

