



WEEKEND BRUNCH

周末早午套餐

Sat, Sun & PH • 12 - 3 PM

DELIGHTFUL EGG BRUNCH

OMELETTE PROSCIUTTO FUNGHI organic eggs omelette with cooked ham and field mushrooms 火腿蘑菇蛋捲	\$148
EGG BENEDICT poached organic eggs, smoked salmon and avocado served on a toasted English muffin topped with Hollandaise sauce au gratin 蘇格蘭煙三文魚班尼迪克蛋伴荷蘭醬	\$148
AVOCADO TOAST sour dough toast topped with avocado salsa, poached egg, tomato confit and cress 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

(portion for one person 自選優惠一人套餐)

STARTER + PASTA + COFFEE/TEA	頭盤+意粉+咖啡/茶	\$348
STARTER + MAIN + COFFEE/TEA	包括頭盤+主菜+咖啡/茶	\$448

STARTER 開胃菜

CAESAR SALAD

凱撒沙律

with organic Label Rouge chicken breast /

with Scottish smoked salmon

另配有機雞胸肉或煙三文魚

brunch
offer

a la carte

\$148

+\$68

+\$68

CAPRESE SALAD

Mozzarella , plum tomatoes, fresh basil and oregano

意大利水牛芝士沙律伴李子形番茄、新鮮羅勒及牛至

\$148



LAYERED MAGURO TUNA

with avocado tartare

吞拿魚牛油果他他

+\$30

\$198

DEEP FRIED PRAWNS & CALAMARI

served with tartar sauce

香炸鮮蝦及魷魚配他他醬

+\$20

\$188

PATIO BEEF CARPACCIO

意式生牛肉薄片

+\$20

\$188

SOUP OF THE DAY

是日餐湯

\$118



PASTA 意粉



HANDMADE LARGE PAPPARDELLE

with a porcini, chianti and Tuscan sausage ragout

手工意大利寬扁麵配牛肝菌紅酒肉腸醬

brunch
offer

a la carte

+\$20

\$248

BAKED LASAGNA

sausage ragoût layered with a rich meat ragoût

焗意大利千層麵伴香濃肉醬

\$198



BRAISED WAGYU M3+ BEEF CHEEK IN RED WINE SAUCE

served with celeriac and fruit gremolade

紅酒汁炆牛面肉配芹菜頭果子醬

a la carte

\$258

\$308



AUS BEEF STRIPLOIN TAGLIATA

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

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



RISOTTO FUNGHI PORCINI

Carnaroli risotto with porcini mushrooms

and scales of Parmigiano Reggiano

香菇燴意大利飯

\$238



RAVIOLI RICOTTA SPINACH

spinach & Ricotta cheese ravioli "GOCCIA D'ORO"

with butter and tomato sauce

菠菜芝士雲吞配牛油及蕃茄醬

\$188

ROASTED IBERICO PORK SHANK

stewed sour cabbage, honey mustard sauce

烤伊比利亞黑毛豬鍵配酸椰菜及蜜糖芥末

\$318



DIVINO

PATIO

MORE A LA CARTE 散點菜式

FOR SHARE (IDEAL FOR TWO) 二至三人份量

CORN FED ITALIAN CHICKEN \$298
marinated with Chef Omar's special seasoning
廚師烤意大利粟飼雞

 **500 GRAMS BURRATA CHEESE** \$398
with a cherry tomato salad
500克特級意大利水牛芝士配火炙車厘茄橄欖

 **SAN DANIELE HAM DOK** \$298
served with Giardiniera and rosemary Focaccina
聖丹尼爾火腿配意式醃漬蔬菜及佛卡夏麵包



OUR PIZZA 石窯爐烤手拉薄餅

Are made to order, hand tossed by the expert hands of our "pizzaiolo" and baked to perfection in our signature high temperature open-flamed Stone wood® oven. We use gourmet Italian pizza flour Antico Molino Caputo and ingredients among D.O.P and I.G.P labels.

MARGHERITA \$178
Tomato sauce, Agerola Mozzarella fior di latte, fresh basil leaves and oregano from Pantelleria
瑪格麗特意大利薄餅

PICCANTE \$188
Tomato sauce, Agerola Mozzarella and Italian spicy salami
意大利辣肉腸薄餅

New Entry Storm - All time favourites

 **SICILIANA** \$178
Tomato sauce, Agerola Mozzarella, vegetable caponata, pinenuts and duck eggs
西西里意大利薄餅

 **CAPRESE** \$218
Tomato sauce, Agerola Mozzarella, marinated mixed cherry tomatoes and basil
水牛芝士番茄羅勒意大利薄餅

Favourites

 **SAN DANIELE HAM DOK** \$228
Tomato sauce, Agerola Mozzarella, 18 months "Riserva" San Daniele ham DOK and arugula
聖丹尼爾火腿意大利薄餅

 **MAMMAMIA** \$208
Signature beef meatball in tomato sauce, Agerola Mozzarella fior di latte and shredded Pecorino Romano
傳統牛肉丸意大利薄餅

Bianche

 **4 FORMAGGI** \$198
Agerola Mozzarella fior di latte, Gorgonzola, Fontina and Emmenthal with fresh figs and walnuts
四式芝士意大利薄餅 (無蕃茄醬)

DEL FORNAIO \$208
Agerola Mozzarella, smoked scamorza, Mortadella D.O.P. and pistachio
煙燻芝士開心果意大利肉腸薄餅 (無蕃茄醬)



SWEET RECOMMENDATIONS 精選甜點

TIRAMISU ALLA DIVINO PATIO \$118
a light mascarpone cream with lady finger soaked in espresso coffee
意大利芝士餅

PAVLOVA \$118
a delicate meringue crust and soft marshmallow inside, topped with whipped cream, red berries and fresh passion fruit
鮮奶油蛋白甜餅

DUO DI CIOCCOLATO \$118
liquid centre dark chocolate flan and chocolate ice cream
流心朱古力蛋糕配朱古力雪糕
please allow 10 minutes for preparation

I GELATI DI PATIO \$50
Patio's selection of artisanal gelato and sorbet
意大利雪糕及雪芭
per scoop
please ask waiter for flavour



WEEKEND INDULGENCE

2-HOUR FREE FLOW 周末兩小時無限暢飲
(available from 12nn to 3pm)

Peroni beer, prosecco, DiVino house wine \$228
selected spirits, sodas

with Champagne Brut Impérial - Moët & Chandon +\$200



MOËT & CHANDON

DIVINO PATIO JUGS 雞尾酒優惠

Aperol Spritz \$208
Prosecco, Aperol, Club soda, orange slices

Sangria \$208
Fruity & refreshing spanish cocktail made with wine and rum, flavoured with fresh orange, lemon and fruits





Junior Pizza Master

make your own pizza and get a certificate of Master Pizzaiolo

available every Sunday from 12noon-2:30pm

\$168/ child

including one drink & a scoop of ice-cream