



## Easter Brunch Set Menu

### Sharing style

LA BURRATA

Raw artichoke salad, burrata

PROSCIUTTO DI PARMA E MELONE

Parma ham Nero d'Aspromonte, honeydew melon

LA TARTARE DI PALAMITA

Bonito tuna tartare, pecorino Romano

IL VITELLO TONNATO

Slow cooked veal loin, tuna sauce, black pepper

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I CAPPELLINI AL GAMBERO ROSSO

Warm cappellini, red prawn, crustacean sauce

or

I RAVIOLI CAPRESI

Ravioli filled with caciotta cheese, datterino tomato sauce, marjoram leaves

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L'ARAGOSTA ALLA GRIGLIA

Grilled lobster, white asparagus, pinot grigio zabayone

or

IL FILETTO DI MANZO

Grilled beef tenderloin, white asparagus, red wine sauce, Italian hollandaise

or

L'UOVO CROCCANTE

Crunchy egg, scamorza, white asparagus

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IL GRAN DOLCE

Grand Easter Dessert

CAFFÈ E FRIVOLEZZE

Coffee or tea and petit fours

\$680 per person

### **Beverage Package**

#### **2 hours non-alcoholic free flow package with**

Soft drinks, fresh juice, homemade iced tea and mineral water

\$120 (\$40 per additional hour)

#### **2 hours alcoholic free flow package with**

Fantinel – The Independent prosecco

Scarbolo XL Pinot Grigio 2014

Rivera – Trusco – Primitivo di Manduira 2016

Draught beer, fresh juice, soft drinks

\$280 (\$90 per additional hour)

Please advise our associates if you have any food allergies or special dietary requirements  
All prices are in HK\$ and subject to 10% service charge