

weekend brunch

unlimited appetizers 無限量供應

grilled edamame with lemon shichimi (v) 檸檬七味粉烤枝豆

burrata, tomatoes and basil salad (v) 番茄水牛芝士沙律

homemade eggplant parmigiana (v) 自家製茄子,帕瑪森芝士

japanese spinach salad with sesame sauce (v) 日式菠菜沙律,芝麻醬

angus beef carpaccio, rocket salad and black truffle mayo 安格斯生牛肉薄片,芝麻菜沙律,松露蛋黃醬

pan-fried pork gyoza with spicy sour dressing 日式豬肉煎餃,酸辣醬汁

chef's signature seafood platter

selected sashimi: tuna, salmon, yellowtail, clams and sakura squid

刺身盛: 吞拿魚,三文魚,油甘魚,特選貝類,櫻花魷魚

seared salmon futomaki 火炙三文魚太卷

spicy negitoro maki 辣吞拿魚腩碎蔥卷

thinly sliced yellowtail sashimi with japanese onion dressing 油甘魚薄切伴,和風沙律汁

fresh oysters 新鮮生蠔

selected sashimi (3 slices) 指定精選刺身 (3件) additional HKD 128 per portion 每份HKD 128

main courses 主菜

choose one per person 每位可選擇一款

linguine "pescatora" with chili, garlic, tomatoes and seafood 意大利扁麵·辣椒大蒜·番茄·海鮮 sea bass fillet cooked in "cartoccio" with tomatoes, potatoes and capers 意式紙包海鱸魚·番茄·薯仔·刺山柑 braised beef cheek, celeriac purée, black truffle sauce 燉牛頰肉·根芹蓉·黑松露汁 pan fried japanese black pork loin & ginger teriyaki 香煎日本黑豚腩·薑蓉照燒汁

charcoal-grilled black cod with saikyo miso 銀鱈魚西京燒 additional HKD 98 per portion 每份 HKD 98

stone-grilled wagyu beef sirloin with crispy garlic chips 石燒和牛西冷·炸蒜片 additional HKD 238 per portion 每份 HKD 238

chef's seasonal dessert platter 精選甜品拼盤



standard – HKD 200 per person Prosecco 'La Gioiosa'

premium - HKD 350 per person
Champagne Veuve Clicquot 'Yellow Label'

luxury - HKD 600 per person Champagne Ruinart 'Blanc de Blancs'

> **grand -** HKD 1800 per person Champagne Dom Pérignon

120 minutes free flow packages include:

selected red & white wine,
sake
beer
spritz cocktail
bloody mary cocktail

soft drinks free flow – HKD 100 per person

food only - HKD 688 per person

kids aged under 12's are complimentary