

# CUCINA




## MICHELIN-STARRED CHEF PAOLO BARRALE HARBOUR VIEW BRUNCH MENU

Selection of Our Antipasti, Italian Cold Cuts, Cheese, Caviar, Pasta & Egg Station  
精選意大利凍肉、芝士、魚子醬、即煮意粉及雞蛋

Seafood Tower and Chef Andrea's Mini Burger with Duck Liver served to the table 海鮮塔及主廚迷你鴨肝漢堡  
Fassona Beef Tartare, Duck Liver, Mushroom Jelly with Marsala, Honey Mushrooms, Black Truffle (additional \$88)  
意大利生牛肉他他、鴨肝、蘑菇啫喱配瑪莎拉酒、蜜糖蘑菇、黑松露 (另加\$88)

Paolo Barrale

### Hot Items & Carving 熱葷

 Eggplant Parmigiana  
意式焗千層茄子

Stew Chicken Legs "Cacciatore Style"  
意式燉雞腿

Roasted Canadian Pork Loin, Apricot Sauce  
即切烤加拿大豬腩配杏桃醬

### Main 主菜

Paolo Barrale

Ziti Pasta, Genovese Sauce, Marinated Tuna Belly, Carrot and Passion Fruit  
長意粉、熱拿亞醬、醃吞拿魚腩、甘筍及熱情果

Or



Tortellini Stuffed with Mushrooms, Asparagus, Black Truffle Cream Sauce  
意大利雲吞釀蘑菇、蘆筍、黑松露忌廉汁

Or

Paolo Barrale

Pan-fried Fillet of Halibut, Mussels, Squid Ink and Parsley Sauce, Fennel Salad  
香煎比目魚、青口、墨魚番茜汁、茴香沙律

Or

Paolo Barrale

Braised Veal Cheek "Pizzaiola Style", Green Peppers, Mashed Potatoes with Provola Cheese  
意式燉小牛臉頰肉、青椒、薯蓉配牛奶芝士

### Dessert 甜品

Selection of Desserts, Artisanal Italian Gelato, Seasonal Fruits and Flambé Station  
意大利精選甜品、意式雪糕、水果及特色火焰甜品站

Inclusive of Coffee or Tea 奉送咖啡或茶

**Adult \$558 / Children \$358 (aged 3-11 years old)**  
**成人每位港幣 558 / 小童每位港幣 358 (3 至 11 歲)**

Free-flow Champagne and Chateau Highball series at an additional \$398 per person

每位另加港幣 398 無限量享用香檳及Chateau Highball系列

Free-flow Prosecco or House White wine or Red wine at an additional \$268 per person

每位另加港幣 268 無限量享用氣泡酒或白酒或紅酒

Free-flow Beer or Juice or Soft Drinks at an additional \$148 per person

每位另加港幣 148 無限量享用啤酒或果汁或汽水

Free-flow beverage packages are not applicable to any discounts 任何折扣不適用於無限添飲禮遇

All prices are subject to a 10% service charge

以上價目另設加一服務費