

Michelin-starred Chef Piergiorgio Siviero Weekend Brunch Menu

Selection of our Antipasti, Italian Cold Cuts, Cheese, Seafood Tower, Pasta & Egg Station
精選意大利凍肉、芝士、海鮮塔、即煮意粉及雞蛋

Chef Andrea's Mini Burger with Duck Liver and Balsamic Onion Jam served to the table
主廚迷你鴨肝漢堡

Piergiorgio

Hamachi, Almond Milk Mayonnaise, Lemon, Seaweed (additional \$88)
油甘魚、杏仁奶蛋黃醬、檸檬、海藻

Hot Items & Carving 熱葷



Eggplant Parmigiana
意式焗千層茄子

Italian Beef Meatballs in Arrabbiata Sauce
意式牛肉丸配蕃茄辣汁

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

Main 主菜 (Select One 選擇一份)

Baked Pasta with Mollusk and Crustacean, Rocket and Wine Reduction Sauce, Prawn Powder
焗海鮮意粉、火箭菜葡萄酒汁、鮮蝦粉

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

Piergiorgio

Fillet of Seabass, "Kebayaki Style", Salicorne Oil and Cauliflower
蒲燒鱸魚柳、海蓬子油、椰菜花

Or

Piergiorgio

Grilled Beef Sirloin, Carrot, Lemon & Soya Milk, Roquefort and Oyster
烤牛柳、紅蘿蔔、檸檬汁、豆奶、藍芝士及鮮蠔

Dessert 甜品

Selection of Desserts, Ice Cream and Seasonal Fruits
意大利精選甜品、雪糕及水果

Adult HK\$588 / Child (aged 3-11) HK\$388
成人每位港幣 688 / 小童 (年齡 3 至 11 歲) 每位港幣 488

Inclusive of Coffee or Tea
奉送咖啡或茶

Free-flow Champagne or Italian White Wine or Italian Red Wine at an additional \$428 per person

每位另加港幣 428 無限量享用香檳或意大利白酒或意大利紅酒系列

Free-flow Prosecco or House White Wine or House Red Wine at an additional \$298 per person

每位另加港幣 298 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 \$168 per person

每位另加港幣 168 無限量享用啤酒或果汁或汽水

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