

casa

BRUNCH SET 假日早午餐

\$ 278 Per Head 每位

All prices are subject to 10% service charge

所有價格需加收10%服務費



include:
free-flow still
or
sparkling water

送無限暢飲 蒸餾水
或 氣泡水

APPETIZER 前菜 (choose one)(請選擇一款)

CRISPY POLENTA, corn, tomato aioli, parmigiano, pistachio 🌿🥜🍷🏠
香脆粟米糕, 粟米、番茄蒜泥蛋黃醬、帕馬森芝士、開心果

CHICKEN LIVER FOCACCIA, port wine, pickled onion, pancetta, cocoa 🍷
雞肝醬多士, 波特酒、醃洋蔥、義式煙肉、可可、橙皮

KOHLRABI FETTUCINI, green apple, greek yoghurt, pomegranate 🌿🍷
青蘋果球莖甘藍「闊條麵」, 青蘋果、希臘乳酪、石榴籽

BURRATA & STRAWBERRIES, baked strawberries, pine nuts, balsamic vinegar 🌿🥜🍷🏠
意大利半軟芝士伴士多啤梨, 焗士多啤梨、松子、黑醋

BURRATA & PARMA HAM, San Daniele 24months, sundried tomato, rocket, balsamic 🍷🏠 (+ \$25)
意大利半軟芝士伴帕爾馬火腿, 半曬乾番茄、火箭菜、黑醋 (+ \$25)

CLAMS, kaffir oil, charred carrot broth, nut puree, paprika 🌶️🥜 (+ \$15)
濃湯煮蜆, 香茅油、炭烤蘿蔔湯、堅果泥、紅椒粉 (+ \$15)

OCTOPUS CARPACCIO, basil aioli, tomato coulis, pancetta, rocket 🍷🍷
八爪魚薄片, 羅勒蒜泥蛋黃醬、發酵番茄、義式煙肉、火箭菜

MAIN COURSE 主菜 (choose one)(請選擇一款)

TOMATO GARLIC & CHILI AGLIO E OLIO, sundried tomatoes, tagliatelle 🌿🌶️
番茄蒜香辣椒橄欖油麵, 半曬乾番茄、闊扁意粉

SICHUAN PEPPER CARBONARA, pappardelle, guanciale, parmigiano, egg yolk 🌶️🏠
川椒卡邦尼寬帶麵, 義式豬頰肉、帕馬森芝士、蛋黃

OXCHEEK PAPPARDELLE, port wine, bell pepper, parmigiano, parsley 🏠🍷
牛頰肉寬帶麵, 波特酒、甜椒、帕馬森芝士、歐芹

MORELS PAPPARDELLE, cream, port wine, parmigiano, cocoa 🌿🏠🍷
羊肚菌忌廉寬帶麵, 奶油、波特酒、帕馬森芝士、可可

OCTOPUS RISONI, fermented tomatoes, basil aioli, mozzarella, paprika 🌶️🏠 (+ \$20)
慢煮八爪魚, 蒜片、帕馬森芝士、醃茴香、黃酒、馬鈴薯、紅椒粉 (+ \$20)

RED PRAWN TARTARE & STRAWBERRY RISONI, parmigiano, basil, pine nuts 🥜 (+ \$25)
紅蝦韃毬伴草莓, 帕馬森芝士、羅勒、松子、紅蝦油 (+ \$25)

EGGPLANT CAPONATA, fried duck egg, shoestring fries, olives, tomatoes 🌿🍷🍷
西西里燉茄子燉菜, 煎鴨蛋、鞋帶薯條

HONEY GLAZED SPRING CHICKEN (HALF), mushrooms, spinach, jus 🍷🍷 (WHOLE +\$30)
蜜糖烤春雞 (半隻) 配三色菇, 蘑菇、菠菜、雞汁 (全隻+\$30)

Please make us aware of any allergies or requirements 請告知我們任何過敏或特殊需求

🌿 - Vegetarian 素食 🌶️ - Maybe Spicy 可能含辣 🥜 - Nuts 堅果 🏠 - Cheese 芝士 🍷 - Alcohol 酒精 🍷 - Lactose Free 無乳糖 🍷 - Gluten Free 無麩質

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DESSERTS 甜品 (choose one)(請選擇一款)

TOFU PANNA COTTA, cream, red sugar, soy sauce caramel 🌿
豆腐奶凍, 奶油, 紅糖, 醬油焦糖

AFFOGATO, french vanilla soft gelato, espresso 🌿
濃縮咖啡淹沒雪糕, 法式雲呢拿軟雪糕

STRAWBERRY SUNDAE, french vanilla soft gelato, baked strawberries, mixed nuts 🌿 🥜
士多啤梨 新地雪糕, 法式雲呢拿軟雪糕, 焗士多啤梨, 堅果

CHOCOLATE & HONEYCOMB SUNDAE, french vanilla soft gelato, chocolate sauce 🌿
朱古力 & 蜂蜜脆 新地雪糕, 法式雲呢拿軟雪糕, 手工朱古力汁

TIRAMISU, mascarpone, amaretto, espresso 🌿 🍷 (+ \$10)
提拉米蘇, 馬斯卡芝士, 杏仁酒, 濃縮咖啡 (+ \$10)

DRINKS ADD-ON

飲品添加

(Limited to one drink per set)
(每位限加一杯)



SPARKLING WINE

有氣酒

SAINT - LOUIS' BLANC DE BLANCS BRUT N.V

+ \$58 / GLS

PROSECCO BRUT DOC 'CASA GHELLER' N.V

+ \$62 / GLS

HOUSE WHITE

白酒

ELSA BIANCHI TORRONTES 2023

+ \$58 / GLS

CANALETTO PINOT GRIGIO 2023

+ \$62 / GLS

HOUSE RED

紅酒

MONTEPULCIANO D'ABRUZZO ITALIANO 2022

+ \$58 / GLS

ALTOS LAS HORMIGAS CLASICO MALBEC 2021

+ \$62 / GLS

COCKTAIL

雞尾酒

APEROL SPRITZ

+ \$62 / GLS

PEACH BELLINI

+ \$62 / GLS

MARGARITA

+ \$62 / GLS

MOCKTAIL

無酒精雞尾酒

PASSION FRUIT BELLINI

+ \$62 / GLS

ORIENTAL MULE

+ \$62 / GLS

HIBISCUS COOLER

+ \$62 / GLS

ESTRELLA DAMM DRAUGHT BEER 生啤

+ \$62 / GLS

LEMON TEA 檸檬茶

+ \$30 / GLS

REGULAR COFFEE 咖啡

+ \$30 / GLS

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