

# WEEKEND BRUNCH \$238

SELECT 1 STARTER + 1 MAIN + 1 DESSERT

## STARTERS

### TOMATO & PESTO CROSTINI

意大利青醬生曬番茄配香脆法包

FRESH TOMATO, HOMEMADE PESTO, EXTRA VIRGIN OLIVE OIL

### CHICKEN LIVER CROSTINI

雞肝醬配香脆法包

LIVER PARFAIT, PICKLED ONION, COCOA POWDER, ORANGE ZEST

### SEAFOOD SOUP 海鮮濃湯

TIGER PRAWNS, CLAMS, SQUID, BASIL, LEMON ZEST

### OCTOPUS CROQUETTE 酥炸八爪魚薯蓉球

BLANCHED OCTOPUS, LEEKS, MASHED POTATO, BREADCRUMBS

### CLAMS 風味煮蜆 (+\$15)

FRESH CLAMS, WHITE WINE, CREAM, SMOKED PAPRIKA

### OCTOPUS CARPACCIO (+\$15)

八爪魚薄片配意式煙肉及醃紅蔥頭

PANCETTA CHIPS, PICKLED RED ONION, BASIL AIOLI

### SCALLOP CARPACCIO (+\$15)

北海道帶子配菠蘿、柚子及龍鬚菜

HOKKAIDO SCALLOP, PINEAPPLE, YUZU, OGNORI

## DRINKS PER SET

SPARKLING WINE/APEROL SPRITZ +\$45

氣泡酒/艾普羅氣泡酒

HOUSE WINE/DRAUGHT BEER (HALF PINT) +\$40

紅酒/白酒/生啤(半品脫)

BOTTLED BEER (STELLA ARTOIS) +\$30

瓶裝啤酒

ANY MOCKTAIL +\$35

任何無酒精特飲

ANY HOUSEMADE NATURAL SODAS +\$30

任何自家製氣泡飲品

TEA OR COFFEE +\$25

咖啡/茶

## MAIN

### PASTA OF THE DAY 是日精選意粉

PLEASE ASK YOUR SERVER FOR DETAILS

### CASA CARBONARA PAPPARDELLE

招牌卡邦尼寬帶麵

GUANCIALE, HOUSE PEPPERCORN MIX, EGG YOLK, PARMIGIANO

### DUCK RAGU PAPPARDELLE

鴨肉肉醬雞肝寬帶麵

BRAISED DUCK, CHICKEN LIVER, VIN JAUNE, PARMIGIANO

### SUNDRIED TOMATO & PESTO TAGLIATELLE

意大利青醬生曬番茄扁麵條

HOMEMADE PESTO, SUNDRIED TOMATOES, PARMIGIANO

### SEAFOOD TAGLIATELLE 海鮮扁麵條

PRAWN, SQUID, SEMI-DRIED DATTERINO, ZUCCHINI

### SPRING CHICKEN 意式焗春雞

ITALIAN SPRING CHICKEN (HALF), ROAST MUSHROOMS, SPINACH

### BRAISED OX CHEEK 燴牛面頰配薯蓉 (+\$15)

GRAIN-FED OX CHEEK, BEEF JUS, ORANGE ZEST, MASHED POTATO

### PRIME STRIPLOIN TAGLIATA (+\$45)

美國頂級USDA PRIME西冷扒配薯菜

USDA PRIME STRIPLOIN 8OZ, BEEF JUS, MASHED POTATO, GARDEN SALAD

## DESSERT

### TOFU PANNA COTTA

秘製豆腐奶凍

FRESH TOFU, VANILLA BEAN, RED SUGAR, LIGHT SOY SAUCE

OR

### TIRAMISU 提拉米蘇 (+\$20)

MASCARPONE, ESPRESSO, AMARETTO, KAHLUA, COCOA POWDER

MENU REQUIRES PARTICIPATION OF THE ENTIRE TABLE  
ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE