



## Non-Stop Brunch

### Caravaggio

HK\$788 per person with free-flow Prosecco

### Leonardo

HK\$928 per person with free-flow Veuve Clicquot Yellow Label

### Michelangelo

HK\$1,328 per person with free-flow Ruinart Blanc de Blancs

### Food Only

HK\$498 per person

Kids age 5-12 HK\$298 per person  
under 5 years old complimentary

Above free-flow options also include red wine, white wine, beer, Cocktail & Mocktail

**Chandon Garden Spritz**

**Tropical Punch –**

Orange, pineapple, cranberry, apple

Free-flow is available for 3.5 hours until 4:30pm

Still and sparkling water, coffee and tea are not included

Food is for consumption in the restaurant and cannot be taken away

10% service charge

## Brunch

Served to the table

### Unlimited Cicchetti

Tomato and mozzarella arancini with Nduja mayonnaise  
Deep-fried gnocco with Parma ham, mortadella and stracchino cheese

Cous Cous caponata vg

Cured seabass tartare with avocado mousse

Caprese skewers v

Panzanella salad vg

Vitello tonnato

Burrata & Parma ham

*+HK\$98 per portion*

### Main course

Select one per person

Busiate Trapanesi with prawns & green asparagus

Linguine with parsley pesto & clams

Potato gnocchi with almond & tomato siciliano pesto v

Rigatoni alla Norma with tomato sauce, eggplant and salted ricotta v

Tagliolini with black truffle and aged Parmesan v

*+HK\$148*

Pan fried sea bass fillet with mash potato and salsa vergine

Tomato and ginger marinated smoked chicken

Milanese: 450g Breaded veal cutlet with fried rosemary & sea salt

*+HK\$210 per portion*

300g Grilled Australian rib-eye, grilled shallot and mustard sauce

*+HK\$220 per portion*

### Dessert platter

Cannolo siciliano, Sicilian ricotta cheesecake, Tiramisù

v Vegetarian      vg Vegan

10% service charge