

## HARBOUR VIEW CHAMPAGNE BRUNCH

### SEAFOOD BAR

Boston lobster • crab leg • yabby  
clam • sea whelk • green mussel • prawn  
yellow fin tuna carpaccio • octopus salad  
smoked Norwegian salmon

### ANTIPASTI TABLE

Parma ham • coppa • speck • salami • lardo  
mortadella • ox tongue • Italian salad  
mixed olives • pickles • artisan cheeses

### PASTA CORNER

live station of freshly handmade pasta & risotto • minestrone soup

### MAIN SFORMATO (V)

double-baked parmesan soufflé • spinach • Romanesco • cheese sauce  
or

### GAMBERONI

grilled king prawns • saffron risotto • green asparagus • chardonnay sauce  
or

### PESCE

slow-cooked stew • garoupa • clams • mussels • scallops • shrimps • baby squids • shellfish bisque  
or

### POLLO

pan-roasted wild chicken • roasted vegetables • Marsala sauce • foie gras mousse  
or

### CONTROFILETTO

Australian sirloin • girolles mushrooms • Porto jus • winter black truffle (\$120 supplement) \*  
or

### PIZZA

mozzarella and fontina cheese base • stacciatella cheese • pistachios • winter black truffle (\$60 supplement)\*

### DOLCI

The Mistral selection of Italian desserts • signature tiramisu • Sicilian cannoli • 1-metre mille-feuille  
black truffle burnt cheesecake • kid's candy corner • macaron • Häagen-Dazs ice cream

Kimbo coffee / TWG tea

Including free-flow of Perrier-Jouët Grand Brut NV Champagne  
Cantine Cellaro Luma Grillo • Nero d'Avola: \$988

without beverage package: \$688

Children (4-11 years old): \$388

All prices are in Hong Kong dollars and subject to a 10% service charge  
\*Supplement items are not applicable to any discount  
If you have any dietary requirement or allergy, please inform our service team  
(S) - SIGNATURE (V) – VEGETARIAN



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