



## Brunch Menu

### For the table

#### Seafood Platter

*Lobster, prawns, mussels, clams, trout tartare*

### From the buffet

#### Salad Bar

*Romaine lettuce, rocket, sweetcorn, beans, olives, sun-dried tomato, croutons, cooked beetroot, cucumber, prawns, caprese, vitello tonnato*

#### Affettati

*Smoked salmon, spicy salami, mortadella, San Daniele ham*

#### The Cheese Corner

*Parmigiano Reggiano, caciocavallo, pecorino semi-stagionato, bastardo del grappa, gorgonzola*

#### The Bakery

*Focaccia Pugliese, grissini, scaldatelli, taralli, carasau bread, sourdough*

#### From the Oven

*Thin-crust pizzas, Amatriciana suppli, olive ascolana, roast potato, honey-glazed carrots, kale*

### Live Stations

#### Pasta

*Ask the chef for today's selection*

#### Meat Carving

*Every week we carve a different cut of meat. Ask our chef.*

### Main Courses

*one per person*

*Grilled and smoked tomato and ginger marinated half chicken*

*Seafood stew with clams, mussels, sea bass and prawns*

*Pumpkin risotto with pickled shallots, hazelnuts and parmesan v*

*Gnocchi "alla Sorrentina" with tomato sauce, mozzarella and basil v*

### Vista Dessert platter

HK\$688 per person for food only

HK\$488 for kids over 5, under 5 complimentary

HK\$888 per person with free-flow Prosecco

HK\$988 per person with free-flow Veuve Clicquot Yellow Label

HK\$1288 per person with free-flow Ruinart Blanc de Blancs

*free flow is available for 2.5 hours from the booking time  
above free-flow options also include red wine, white wine and beer  
still and sparkling water, coffee, and tea are not included*

*prices are in hong kong dollars and subject to a 10% service charge  
for any information on allergen and dietary requirements please ask your server*