



# BELLA ITALIA BRUNCH

## 意式週末悠閒早午餐

### A RUSTIC FEAST FOR THE WEEKEND

Indulge in the rustic charm of an Italian brunch experience as you savour a delightful buffet spread showcasing an array of fresh seafood, enticing cold cuts, cheeses, vibrant salads, soups and desserts.

You also have the option to add on a delectable main course of your choice.

Join us for a rustic Italian weekend brunch that promises you the authentic flavours of Italy. 早午餐以半自助形式供應環球海鮮冷盤、沙律吧及芝士區,配搭精選餐湯及自助甜品吧。您亦可另加一款主菜,全都是意藉總廚以正宗意大利方式烹調。

\$628

per guest 每位成人 \$318

per child (aged 3 - 11) 每位小童 (3至11歲)

### | MAIN COURSE 精選主菜 |

(Add on a main course to complete your brunch experience 自選主菜,享受升級體驗)

Tagliatelle in Genovese Pesto Sauce 意式青醬鳥巢麵 + \$68

Gnocchetti Sardi, Yellowfin Tuna, Sardinian Bottarga

小貝殼意粉配黃鰭吞拿魚及薩丁尼亞醃製烏魚子

+ \$88

Fusilli in Bolognese Sauce 肉醬螺絲粉

+ \$68

Pizza Margherita with Tomato Sauce & Mozzarella

水牛芝士及香濃茄醬薄餅

**+ \$5**8

Pizza Parma with Tomato Sauce, Mozzarella, Rocket, Parma Ham & Parmigiano

香濃茄醬、水牛芝士、火箭菜、巴馬火腿及帕馬森芝士薄餅

+ \$68

Pizza Tartufo with Mozzarella, Gorgonzola, Artichoke, Truffle Sauce & Parmigiano

水牛芝士、藍芝士、亞枝竹、 松露醬及帕馬森芝士薄餅

+ \$68

The below are served with crispy potato & broccolini 以下主菜均配上烤薯及西蘭花苗

"Veal Involtini" Rolled Veal Tenderloin, Spinach Ricotta Cheese, Aged Parma Ham

牛仔肉卷菠菜瑞可達芝士及 意大利巴馬火腿

+ \$138

Grilled Australian M5 Sirloin Steak in Tagliata Style (220-250g) 意式烤澳洲西冷牛扒配番茄及火箭菜 (220-250克)

+ \$268

Seabass in Livornese Style, Black Olive, Semi-dried Tomato, Capers

利佛諾式橄欖番茄汁煮鱸魚

+ \$128

Coffee or tea is included | Prices are subject to 10% service charge 包括咖啡或茶 | 所有價目須收取加一服務費









# 3-HOUR FREE-FLOW PACKAGE

三小時無限暢飲

12pm - 3pm

# "ARIA TIME"「ARIA 經典時光」

Prosecco 意大利氣泡酒, Selected White Wine and Red Wine 精選紅白酒, Peroni Beer 啤酒

\$368

## "WEEKEND MOOD"

「優閑週末」

LKF Aperitif 餐前酒, LKF Cuvée Elixir G&T 氈酒湯力水, LKF Cuvée Royal V&S 伏特加酒蘇打, LKF Cocktails 精選雞尾酒

\$368

# "CHAMPAGNE UPGRADE"

「香檳升級」

Premium Champagne 特級香檳

\$128

