



# GRADINI

RISTORANTE E BAR ITALIANO

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## NEW YEAR BRUNCH

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### Appetiser Platter

Pan-fried Foie Gras with Raspberry Vinegar

Caviar with Pan-fried Hokkaido Scallop

36-month San Daniele Ham with Cantaloupe Melon, Truffle Honey

Grilled Mixed Vegetables, Aged Balsamic Vinegar

Buffalo Mozzarella, Vine Tomato

Caesar Salad

### Main Course

Lobster Linguine

(Additional HK\$100)

or

Pan-fried Halibut Fillet, Garden Vegetables, Herbs Sauce

or

Grilled U.S. Sirloin with Barolo Wine Sauce

or

Black Truffle Mushroom Risotto

### Dessert

Festive Tiramisù with Chestnuts Mousse Cannoli

**Coffee or TWG Tea**

**HK\$688 per person**

Price is subject to 10% service charge

Please inform your server of any food-related allergies or special dietary requirements  
as your well-being and comfort are our greatest concern.



**GRADINI**  
RISTORANTE E BAR ITALIANO

## 新年早午餐

### 前菜拼盤

香煎鴨肝配紅桑子醋

魚子醬配香煎北海帶子

36個月意大利聖丹尼爾火腿配哈密瓜、松露蜜糖

香烤雜菜配陳年黑醋

水牛芝士配番茄

凱撒沙律

### 主菜

龍蝦扁意粉

(另加港幣\$100)

或

香煎比目魚配田園蔬菜、香草汁

或

香烤美國西冷配紅酒燒肉汁

或

黑松露蘑菇意大利飯

### 甜品

節慶意大利蛋糕配意式栗子慕絲脆卷

**咖啡或TWG茗茶**

**每位港幣\$688**

另收加一服務費

為閣下健康著想，如閣下對任何食物過敏或特別飲食要求，請提前與餐廳職員聯絡