

Aria

ITALIAN

WEEKEND BRUNCH

ANTIPASTI & DOLCI FROM OUR COUNTER

Selection of Fresh Cooked Worldwide Seafood, Premium Charcuterie & Cheese,
Hearty Salad Whimsically Dressed, Artisanal Dessert

I SECONDI

(choose one)

EGG

Organic Taiyouran Eggs

Scrambled with Classic Caviar
(+HKD 68)

Poached with Brown Crab Hollandaise,
Seasonal Truffle
(+HKD 68)

PASTA

Fagottini

Filled with Zucchini, Burrata Sauce,
Zucchini Flower

Rigatoni Alla Carbonara

Egg Sauce, Guanciale, Pecorino

FISH

Special Daily Catch "Grilled or Salted Crust"

Broccolini, Lemon Dressing

PINSA

Margherita Imperfetta

San Marzano, Piennolo,
Burrata, Basil Pesto

Salsiccia & Broccoli

Fior di Latte, Pork Sausages,
Broccoli, Parmigiano

MEAT

Le Polpette di Wagyu

Wagyu Meatball, Tomato Sauce,
Pecorino Cheese

Cotechino

Pork Trotter, Mashed Potatoes

Japanese Kagoshima Wagyu Rib Eye Steak & Truffle Crisp

(+HKD 198/100g)

to ensure a good cooking result
we recommend at least 200g

DESSERT

Piccola Pasticceria and Aria Final Cuddles

A Sweet Treat for Journey's End

HK\$688

per person

all prices are subject to 10% service charge



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TABLESIDE SERVICE

Choice of meat, fish or others delicacy carved or prepared
on the table for you from our Culinary Team

“CLASSIC”

FREE FLOW PACKAGE

Prosecco, Selected White Wine and Red Wine
Coffee or Tea

\$328



“DELUXE”

FREE FLOW PACKAGE

Champagne, Selected White Wine and Red Wine
Beer, Selected Cocktails
Coffee or Tea

\$428



“SOMMELIER SELECTION”

FREE FLOW PACKAGE

Premium Champagne , Sommelier Selected White Wine and Red Wine
Beer, Selected Cocktails
Coffee or Tea

\$688

all prices are subject to 10% service charge

