isola

Mother's Day

Lunch Buffet

Appetizer 前菜

Carpaccio di salmone marinato al pepe rosa, finocchi al limone
Marinated salmon carpaccio, pink pepper, lemony fennel
檸檬茴香三文魚薄切

or 或

Buffet 意式自助餐

Antipasti assortiti al bancone
Selection of premium appetizers, salads, soup, fresh seafood and roasted meat
多款時令前菜，沙律，新鮮海鮮及烤肉

* * * **Choice of one 選一** * * *

Mozzarella di bufala, pomodoro San marzano, basilico, Prosciutto Crudo e rucola
Buffalo mozzarella, san Marzano tomato, basil, Parma ham and rocket
水牛芝士巴馬火腿火箭菜薄餅

Gnocchetti sardi al ragù bianco di frutti di mare, limone e menta
Sardinian shell pasta with seafood ragout, lemon and mint
海鮮燴貝殼意粉

Risotto agli asparagi mantecato alla Fontina d'alpeggio e crema di piselli
Asparagus and risotto infused with Fontina cheese and green pea cream
蘆筍芝士意大利飯

Linguine con granchio e astice in salsa di pomodorini piccanti
Linguine with lobster, crab meat, light and spicy fresh tomato sauce
龍蝦香辣鮮茄扁意粉 (+98)

Merluzzo in crosta di olive nere, purea di cavolfiore, funghi arrosto
Black cod in black olives crust, cauliflower puree, roasted mushrooms
橄欖黑鱈魚配椰菜花蓉及烤雜菌

Lonza di maiale CBT, crema di carote e zenzero, glassa alle mele
Slow cooked iberico pork loin with coffee rub, carrot and ginger cream, apple glaze
慢煮咖啡豆醃西班牙黑毛豬柳

Bistecca di Black Angus, lardo d'Arnad, purea di patate
Black Angus minute steak, Arnad's cured lard, potato puree
安格斯牛排配薯蓉 (+98)

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Selezione di dolci al bancone
Dessert buffet, coffee and tea
甜品自助餐及咖啡或茶

428/ person
Buffet 意式自助餐
(328/kid 3-10 years old)

468/ person
Appetizer or Buffet with Main Course
前菜或意式自助餐 + 自選主菜
(368/kid 3-10 years old)

+ 138 Selected Champagne (glass)
+ 88 Selected Prosecco / White Wine / Red Wine (glass)
+ 288 Free- Flow Prosecco and Isola Bloody Mary (1.5 hours) [+200 Upgrade to Free-Flow Champagne]

All prices are subject to 10% service charge in HKD and rounded up to the nearest dollar.
If you have any food allergies, kindly inform your server and we are happy to accommodate your dietary requests.

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Tasting Menu

Gamberi rossi siciliani, burrata pugliese, pomodorini confit, uova di salmone
Sicilian red prawns, apulian burrata, salmon roe, confit tomatoes
西西里紅蝦配三文魚籽布拉塔芝士

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Tagliatelle al ragú bianco di mare e purea di piselli
Tagliatelle with shellfish and crustaceans ragout, green peas puree
燴貝殼海鮮扁意粉

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Merluzzo del Pacifico con pomodorini, cozze e vongole
Roasted black cod fillet, clams and mussels in tomato, lemon and white wine sauce
烤白酒黑鱈魚配蜆肉及青口

or

Filetto di Black Angus M3, tartufo nero estivo, purea di patate e asparagi
M3 black Angus beef tenderloin, black summer truffle and potato puree, asparagus
黑松露澳洲安格斯 M3 和牛柳配薯蓉及蘆筍

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Meringata alle fragole e vaniglia
Meringue cake, strawberries and vanilla
蛋白霜脆餅配雲呢拿雪糕及士多啤梨

898/ person

+ 138 Selected Champagne (glass)

+ 88 Selected Prosecco / White Wine / Red Wine (glass)

+ 288 Free- Flow Prosecco and Isola Bloody Mary (1.5 hours)
[+200 Upgrade to Free-Flow Champagne]

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