



• Italian Bar and Grill

VELO · ITALIAN BAR AND GRILL

SEAFOOD SEMI BUFFET LUNCH

意式海鮮半自助午餐

Buffet + Choice of One Main Course
Includes Healthy Salad Bar, Fresh Seafoods, Roast Meats and Desserts

自助餐（包括新鮮海鮮、烤肉、健康沙律吧及甜品）及一款主菜

Premium Add-on 加配
3 Pcs of Freshly Shucked Oysters +\$68
新鮮生蠔 3 隻

Main Course 主菜

Prawn Spaghetti

AOP sauce, asparagus, anchovies
香辣海蝦提魚意大利麵

Mushroom Risotto (V)

Porcini mushroom, vegetable stock, parmesan
牛肝菌意式燴飯

Lobster Linguine (S) +\$88

Cherry tomato, basil, lobster sauce
龍蝦番茄扁意粉

USDA Rib Eye Steak +\$88

Seasonal vegetables, red wine gravy
燒美國肉眼扒配紅酒燒汁

Pan Seared Sea Bass +\$48

Seasonal vegetables, cream sauce
香煎海鱸魚配法式魚鮮奶油醬

Pan Fried Pork Loin

With Creamy whole grain mustard sauce
香煎豬里脊肉佐法芥忌廉芥末子醬

Pizza Margherita (V)

Mozzarella, tomato sauce, fresh basil
瑪格麗塔薄餅

Salsiccia Pizza

Italian sausage, mushroom, mozzarella, tomato sauce
意式肉腸蘑菇薄餅

Coffee / Tea 咖啡或茶

\$298 per adult 成人 **\$248** per child 小童 10 years below

- +\$18 Chocolate, Latte, Cappuccino, Mocha, Decaf 朱古力 / 鮮奶咖啡 / 泡沫咖啡 / 朱古力咖啡
- +\$68 Mocktail Marine Splash (Seedlip Spice 98, Passionfruit Syrup, Grapefruit, Lemon Juice, Curacao Blue) / Velo Orange Coffee Tonic (Espresso, Orange Juice, Aromatic Rosemary) 無酒精雞尾酒
- +\$88 Cocktail Aperol Spritz (Aperol, Prosecco, Orange Fruit) / IL Velo (Coffee Infused Campari, Whisky, Dry Vermouth, Chocolate Bitter) 雞尾酒
- +\$68 House Wine by Glass (Prosecco, White, Red) 紅酒 / 白酒 / 意大利氣泡酒
- +\$268 Free Flow of House Wine (Prosecco / Red / White) 兩小時任飲意大利汽泡酒、紅酒、白酒

(S) - Signature (V) - Vegetarian

Buffet is limited to 90mins. All Main Course are for Dine-in Only. Kindly choose your portions wisely to minimize food waste.
If you have any food allergies, kindly inform your server and we are happy to accommodate your dietary requests.
All prices are in HKD and are subject to 10% service charge.

所有主菜只供堂食。珍惜食物，請勿浪費。如您有食物過敏，請通知店員，我們會盡力配合調整。所有價格另加一服務費均以港幣計算



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