



Summer Brunch Menu

For the table

Seafood Platter

Lobster, prawns, mussels, clams

From the buffet

Salad Bar

Romaine lettuce, rocket, sweetcorn, beans, olives, sun-dried tomato, croutons, cooked beetroot, cucumber, prawns, caprese, vitello tonnato, carnaroli rice salad, savoury tarte

Affettati

Smoked salmon, spicy salami, mortadella, San Daniele ham

The Cheese Corner

Parmigiano Reggiano, caciocavallo, pecorino semi-stagionato, bastardo del grappa, gorgonzola

The Bakery

Focaccia, scaldatelli, carasau bread, sourdough

From the Oven

Thin-crust pizzas, mozzarella and tomato suppli, olive ascolana, eggplant parmigiana, roast potato, honey-glazed carrots, kale, cannelloni ricotta and spinach

Live Stations

Pasta

Ask the chef for today's selection

Meat Carving

Every week we carve a different cut of meat. Ask our chef.

From the Sea

Guazzetto fish soup

Vista Dessert Platter

Chef's Homemade Selection

Chocolate fondue & cotton candy for kids



HK\$488 per person for food only
HK\$328 for kids over 5 to 12, under 5 complimentary

HK\$688 per person with free-flow Prosecco
HK\$888 per person with free-flow Veuve Clicquot Yellow Label
HK\$1188 per person with free-flow Ruinart Blanc de Blancs

Free-Flow Packages Include

Aperol Spritz
Fizzy, bright fruits, refreshing, garnished with orange & rosemary

Vista Spumoni
Campari, grapefruit, rosemary tonic

Pizza Mary
Oregano vodka, tomato, spices mixed, capers

Pamper Yourself

Add \$140
Baba Espresso Martini
Spiced rum, bitter orange, vanilla, fresh espresso

Add \$90
Amaro Averna
Citrusy, ripe dark fruits, rich spices, perfect italia after feast

*free flow is available for 2.5 hours from the booking time until 4:30pm
above free-flow options also include red wine, white wine and beer
still and sparkling water, coffee, and tea are not included*

*prices are in hong kong dollars and subject to a 10% service charge
for any information on allergen and dietary requirements please ask your server*