



FESTIVE BRUNCH MENU

First course: choice of

Mixed Mushroom Soup and Garlic Croutons

Culatello Ham with Grilled Marinated Bell Peppers

Marinated Salmon Tartare with Green Asparagus, Salmon Roe and Sour Cream

Marinated Angus Beef Carpaccio with Rockets, Cherry Tomatoes and Parmesan Shaves

CIAK Selection of 3 Appetizers – Ask our staff for daily options (Add \$ 60)

Second course: choice of

Pizza Margherita / Pizza Pesto / Pizza Piccante

Pizza Bufala / Pizza Norcina / Pizza 4 Cheese with Parma Ham

Veal Tortellini Pasta with Cream Sauce, Cooked Ham and Pumpkin

Mezze Maniche with Homemade Sausages, Mushrooms and Pecorino Cheese Cream Sauce

Trenette with Clams, Garlic, Olive Oil and Chilli Pepper (Add \$20)

Homemade Fettuccine with Boston Lobster, Zucchini and Sardinian Bottarga (Add \$ 40)

CIAK Homemade Tagliolini in Butter, Parmesan Cheese and Alba White Truffle (Add \$ 880)

Pan Seared Halibut Fish with Capers, Seafood Sauce and Romanesco Broccoli

Cotechino Sausage with Slow Cooked Pork Cheek and Lentil Beans

CIAK Signature Mixed Meat Platter

(U.S Flank, Iberico Pork Neck, Lamb Chop, Spicy Sausage)

served with Roasted Potatoes and Sautéed Spinach (Add \$ 190)

Desserts and Cheese: choice of

Classic Tiramisù with Lady Finger Sponge, Coffee Jelly and Coffee Ice Cream

Homemade Panettone Cake with Sabayon Cream

Crispy Ginger Bread with Mascarpone Cream and Rum and Raisin Ice Cream

Lemon Tart – Soft Meringue, Praline Crumbles and Vanilla Ice Cream

Fine Italian Cheese Selection

CIAK Signature Mixed Dessert Platter – Ask our staff for daily options (Add \$ 40)

\$ 398 for 2 Courses

Add \$ 80 for Dessert or Cheese

FREE FLOW \$ 208 per person (till 3pm)

(Prosecco, Pinot Grigio, Cannonau di Sardegna, Menabrea Lager)

All prices are in Hong Kong dollars and subjected to 10% service charge