

Curated by Chef Gianni Caprioli

ANTIPASTO PLATTER (FOR SHARING)

APPETISER Select One

Dedica's Homemade Soup
Mushroom and Vegetable Egg Cocotte (V)
Scrambled Egg with Truffle & Parmesan (V)
Seared Tuna Nicoise Salad
Parma Ham, Figs & Buffalo Mozzarella Salad
Caesar Salad with Bacon Bits, Avocado, Croutons & Parmigiano

MAIN COURSE Select One

Green Pansotti Ricotta and Pesto Cream Sauce (V)
Crab & Cheese Omelette with Mixed Green Salad
Tagliolini with Aglio Olio, Pepperoncino, Lemon, Seared Scallops & Bottarga
Chitarra "Square Spaghetti" with Italian Sausages, Parma Ham & Tomato Sauce
Pan-fried Halibut fillet with Chinese Zucchini & Tomato Coulis
Beef Striploin with Mix Greens & Ratte potato

DESSERT Select One

Affogato
Homemade Tiramisù
Chef's Selection of 2 Cheeses with Walnuts, Crackers & Honey

388 Per Person

2 Hours Brunch Free Flow of
Dore' Cuvee Origine Champagne + Dedica's Aperol Spritz +688 per person
Sommelier Selections of Sparkling, White & Red Wine +268 Per Person

Kindly advise your server of any allergies.
Prices are in HKD and a supplementary 10% service charge will be added to the final bill.