



MONTENAPOLEONE
1817

MOTHER'S DAY DINNER SET - LEE GARDEN

9 & 10 May 2026

WELCOME DRINKS

A glass of Sparkling Wine/ House White/ House Red/ Soft Drinks/ Orange Juice

ANTIPASTI

choose one

White Asparagus & Crabmeat Salad

白蘆筍蟹肉沙律

Burrata Cheese & Tomato Salad (V)

布拉塔水牛芝士番茄沙律

Lobster Raviolo with Cheese

龍蝦芝士意式雲吞

+\$48

ZUPPA

choose one

Chef's Soup of the Day

廚師是日餐湯

Lobster Bisque

龍蝦濃湯

+\$58

CHEF'S SPECIALS

choose one

White Asparagus & Crabmeat Linguine

白蘆筍蟹肉意大利扁麵



Salt Crusted Sea Bass with Herbs (carved tableside)

lemon & spinach

香草鹽焗海鱸魚

*Acqua Pazza (Crazy Water Cod) with White Asparagus
poached cod, marina clams, spicy tomato broth*

慢煮意式香辣番茄鱈魚配白蘆筍

Canadian Pork Chop with Grilled White Asparagus

Pommery sauce

加拿大豬扒配燒白蘆筍

Char-grilled Australian M4 Wagyu Sirloin (4oz)

with Grilled Half Boston Lobster

炭燒澳洲 M4 和牛西冷拼燒波士頓龍蝦(半隻)

+\$168

Char-grilled Australian Wagyu Tomahawk

(whisky flamed at tableside) - 2 persons serving

whisky gravy

炭燒澳洲和牛斧頭扒

+\$280

DOLCI

choose one

*Homemade Grand Marnier Chocolate Tiramisù (with
alcohol)*

自家製君度橙酒朱古力意大利芝士蛋糕(含酒)

Raspberry Panna Cotta

紅桑子意式奶凍

Rum Baba (flamed tableside)

秣酒蛋糕



COVA Sliced Cake of the Day

精選 COVA 切餅

Coffee or Tea

咖啡或茶

Pair with Wine

精選餐酒

2 glasses +\$180

3 glasses +\$240

\$750

per person



COVA's Signature

(V) Vegetarian

Subject to 10% service charge. Please inform us in case of any food allergy before placing your order.

Advanced booking less \$100 offer (each set) is available for the reservations made on or before 1 May 2026. 10% service charge applies based on original price.

The advanced booking offer cannot be used in conjunction with other promotions and vouchers.



MONTENAPOLEONE
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MOTHER'S DAY BRUNCH - LEE GARDEN

9 & 10 May 2026

WELCOME DRINKS

A glass of Sparkling Wine/ House White/ House Red/ Soft Drinks/ Orange Juice

SHARING ON THE TABLE

24 Months Parma Ham with Cantaloupe

24 個月巴馬火腿配蜜瓜

Charcuterie Board

意式凍肉拼盤

Deep-fried Zucchini in Italian Style, Aioli

意式炸意大利青瓜

Cucumber & Olive

青瓜、橄欖

ANTIPASTI

choose one

White Asparagus & Crabmeat Salad

白蘆筍蟹肉沙律

Burrata Cheese & Tomato Salad (V)

布拉塔水牛芝士番茄沙律

Lobster Raviolo with Cheese

龍蝦芝士意式雲吞

+\$48

Grilled Seafood Platter - 2 persons serving

lobster, marina clams, scallop, red prawn

燒海鮮拼盤 - 龍蝦、大蜆、帶子、紅蝦

+\$360

ZUPPA

choose one

Chef's Soup of the Day

廚師是日餐湯

Lobster Bisque

龍蝦濃湯

+\$58

CHEF'S SPECIALS

choose one

White Asparagus with 24 Months Parma Ham

& Onsen Egg Fettuccine

白蘆筍、24 個月巴馬火腿及溫泉蛋意大利寬麵



Salt Crusted Sea Bass with Herbs (carved tableside)

lemon & spinach

香草鹽焗海鱸魚

Acqua Pazza (Crazy Water Cod) with White Asparagus

poached cod, marina clams, spicy tomato broth

慢煮意式香辣番茄鱈魚配白蘆筍

Canadian Pork Chop with Grilled White Asparagus

Pommery sauce

加拿大豬扒配焗燒白蘆筍

Char-grilled Australian M4 Wagyu Sirloin (4oz)

with Grilled Half Boston Lobster

炭燒澳洲 M4 和牛西冷拼燒波士頓龍蝦(半隻)

+\$168

Char-grilled Australian Wagyu Tomahawk

(whisky flamed at tableside) - 2 persons serving

whisky gravy

炭燒澳洲和牛斧頭扒

+\$280

CONTRONI

French Fries with Parmesan/ Grilled Green Asparagus/ Caponata/ Gem Lettuce & Green Apple Salad

巴馬臣芝士炸薯條 / 燒蘆筍 / 西西里島燉菜 / 羅馬生菜青蘋果沙律

+\$50 / each

DOLCI

choose one

Homemade Grand Marnier Chocolate Tiramisù (with alcohol)

自家製君度橙酒朱古力意大利芝士蛋糕(含酒)

Raspberry Panna Cotta

紅桑子意式奶凍

Rum Baba (flamed tableside)

秣酒蛋糕



COVA Sliced Cake of the Day

精選 COVA 切餅

Coffee or Tea

咖啡或茶

\$598 per person

Sparkling Wine/ House White / House Red **+\$70/ glass**

Free-flow Package (2 hours) **+\$198**

Sparkling Wine/ House White / House Red/ Soft Drinks/ Orange Juice



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