Christmas Brunch with Tuscan Butcher Carna

Served Family Style (Minimum 2 persons)

ON THE TABLE

Homemade Focaccia Bread, Charcoal Carasau, Pickled Vegetables, Mixed Green Salad



Verdure Alla Griglia Marinate Con Burrata Apulian Burrata Cheese & Grilled Vegetables

Tartare Di Manzo Al Tartufo (16) Black Truffle Rump beef tartare, Chianti salt

Roasted Beef Tonnato (15) Sliced Beef, Tuna Sauce, Parmesan, Truffle

Mixed Bruschetta Parma Ham, Spiced Beef Ragout

Warm Beef Salad (5) Beef Shin, Carrot, Celery, Red Onion, Salsa Verde

PASTA *as generous as we can! (Unlimited re-orders)*

Mezze Maniche Al Sugo Di Brasato Di Guancia 2 Homemade Pasta, Braised Beef Cheek, Aged 24-month Parmigiano Reggiano

CARNA'S CHARCOAL GRILL Grilled Meat Platter To Share

Salsiccie Piccanti

Homemade Beef & Pork Spicy Sausage

Costloletta Di Manzo Al Finocchietto Slow-cooked Beef Short Ribs with Fennel Pollen

Costata Di Manzo Marango Ribeye, Italian Beef, 45 Days Dry-aged

SIDE DISHES *Tell us if you want more (unlimited re-orders)*

Dario's Stewed White Beans Braised Red Cabbage **Grilled Asparagus**

DESSERT

Tiramisù al Pistacchio

Lavers of Savoiardi Biscuit, Coffee, Mascarpone Cream, Pistachio, Sicily Pistachio Paste

AT THE END

Fresh Brewed Coffee

DARIO

CECCHINI

HK\$988 Per Person

HK\$280 per person for free-flow Sommelier-selected prosecco, wines, mixologist cocktails, house draft beer and sodas

Add HK\$200 to upgrade your Prosecco to Vilmart Grande Reserve Brut Champagne

All prices subjected to 10% service charge

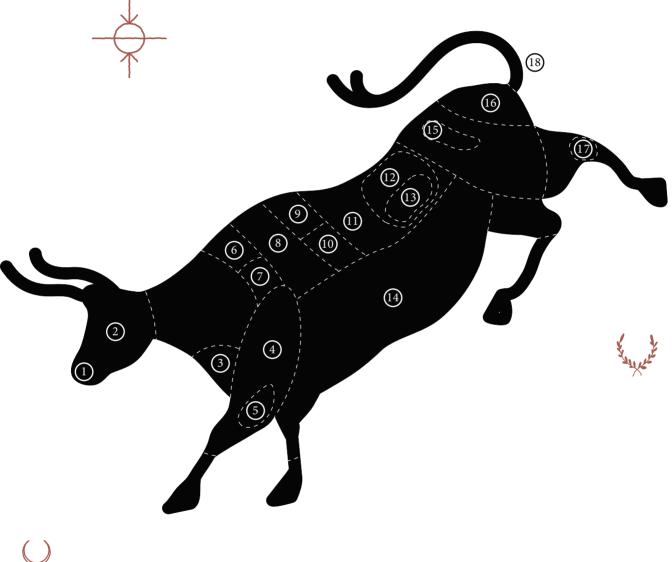




TO BEEF, OR NOT TO BEEF

With the belief that all cuts of meat can be utilized when cooked properly, Carna's Nose-to-Tail concept eliminates waste and promotes sustainability.







- 1 Tongue
- 2 Beef Cheek
- 3 Brisket
- 4 Beef Shank
- (5) Beef Shin
- 6 Chuck Flap

- 7 Flat Iron
- 8 Etruscan Cut
- Oube Roll
- 10 Ribeye
- 1 Bistecca Alla Fiorentina
- (12) Striploin

- 13 Tenderloin
- (14) Belly
- (15) Eye Round
- (16) *Rump*
- (17) Bone Marrow
- (18) Beef Tail