Panzano Brunch

To Beef or Not to Beef!

Unlimited Food. Order your favourite dishes as many times as you wish! Reception Starts at 12:00pm, Lunch Starts at 12:30pm

by DARIO CECCHINI

carna

APPETISERS



Ramerino di Manzo (16)

Beef Eye-Round Tartare, Chianti Salt, Paprika, Rosemary

Carpaccio di Culo (15)

Warm Beef Carpaccio, Salsa Verde

Crostini di Sugo all'Uso di Natale 6 7

Spice Beef & Pork Ragout on Toast, Chilli, Parsley

Stinco di Manzo 🗊

Braised Organic Beef Shin, Tomato Sauce, Deep Fried Leek



CARNA'S CHARCOAL GRILL

Salsiccia al Tartufo 🗇

Homemade Beef & Pork Truffle Sausage

Pancia di Manzo 14

Grilled Beef Brisket, Red Wine Sauce

Bistecca di Toscana (10 (12)

Italian, Grain-fed Frisona Carima Beef 45 Days Dry-aged

SIDE DISHES

Dario's Stewed White Beans Baked Potatoes with Lardo Stewed Black Kale



DESSERT

Tiramisù di Casa

Layers of Savoiardi Biscuit, Coffee, Mascarpone Cream, Chocolate

AFTER MEAL

Coffee, Grappa

ON THE TABLE

Tuscan Bread & Olive Oil Farmer Salad Water With & Without Bubbles



\$1,388 Per Person

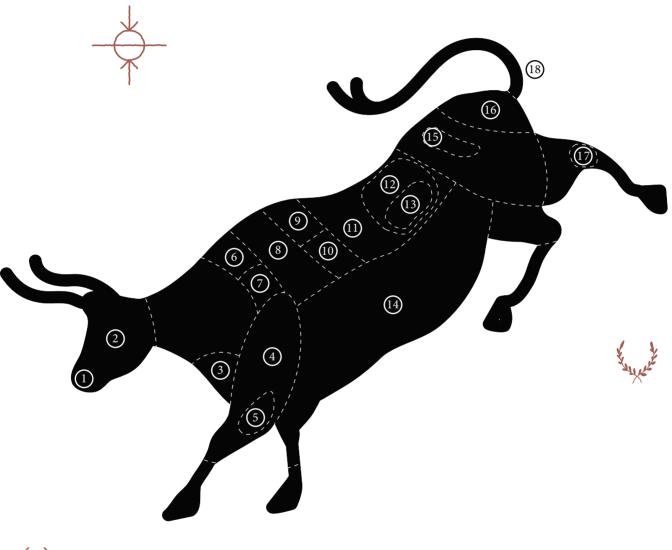
\$280 Per Person for free-flowing selected Italian red, white and rose wines, Prosecco, Spritz cocktails from the trolley, house draft Beer and Sodas Upgrade for just \$200 from Prosecco to Champagne Thiénot, Brut, NV

All prices are in Hong Kong dollars and subject 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