

The Butcher's Christmas Brunch

Served Family-Style | Available 25 & 26 December, 12 PM – 3 PM

carna

by
DARIO
CECCHINI

ON THE TABLE

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



APPETISERS all you can enjoy! (Unlimited re-orders)

Insalata Caprese

Buffalo Mozzarella, Cherry Tomatoes, Basil, Balsamic Vinegar

Ramerino In Culo ⑩

Seared Black Angus Beef Tartare, Chianti Salt, Rosemary

Arancini Di Carne ⑥

Deep Fried Rice Balls, Top Chuck Beef, Green Peas, Provolone Cheese, Black Truffle

Ciotola Di Cozze E Vongole Blu

Steamed Blue Mussels and Clams, White Wine, Cherry Tomatoes, Lemon

Rotolo di Pancetta di Maiale Arrosto

Boneless Pork Roast Wrapped in Fat and Skin and Generously Seasoned with Garlic, Sage, Rosemary and Aromatic Herbs and Spices

PRIMO (Unlimited re-orders)

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Risotto Alla Milanese ⑩

Carnaroli Rice, Saffron, Parmigiano, Beef Jus, Gremolata

CARNA'S CHARCOAL GRILL Grilled Meat Platter to Share

Salsiccie Piccanti, Costoletta Di Manzo Al Finocchietto

Homemade Beef & Pork Spicy Sausage, Slow-cooked Beef Short Ribs with Fennel Pollen

Filetto Di Spalla ⑥

Chuck Tender M6-7, Pardoo Wagyu, Australia

SIDE DISHES (unlimited re-orders)

Dario's Stewed White Beans

Braised Brussels Sprout

Grilled Asparagus



DESSERT

Hazelnut Tiramisu

Hazelnut Mascarpone Mousse, Lady's Finger, Espresso, Frangelico

AT THE END

Freshly Brewed Coffee



\$988 Per Person (Minimum 2 persons)

\$298 Per Person for free-flowing Champagne Thiénot, Brut, NV, Sommelier-selected Wines, Prosecco, Mixologist Cocktails, House Draft Beer and Sodas

All prices are in Hong Kong Dollars and subject to 10% Service Charge

The Butcher's Christmas Feast

Served Family Style | Available 24 & 25 December from 6 PM

carna

by
DARIO
CECCHINI

ON THE TABLE

Homemade Focaccia Bread, Charcoal Carasau, Pickled Vegetables,
Mixed Green Salad and Selection of Cold Cuts, Bresaola & Cheese, Marinated Olives

APPETISERS



Tartare di Manzo con Midollo Osseo ⑩

Tender Rump of Beef, Bone Marrow, Garlic and Paprika, Zesty Lemon, Chianti Salt

Polpette Cacio e Uova

Deep Fried Cheese Balls, Scamorza, Eggs, Cherry Tomatoes, Horseradish, Bell Pepper Sauce

Insalata di Polpo

Octopus, Celery and Red Onion Salad, Salsa Verde

Scampi alla Griglia

Grilled Langoustine, Garlic Butter, Parsley, Fresh Lemon

Arrosto Fiorentino ⑩

Roasted Rump Angus Beef, Rosemary & Sage Flavour

Salsiccia al Tartufo alla Griglia

Homemade Beef & Pork Truffle Sausage

CARNA'S CHARCOAL GRILL Select One for sharing

Bistecca Di Brontosauo ⑩

Australia, Black Angus Beef, Tomahawk Steak (Min 2 persons)

Bistecca Alla Toscana ⑫

Italy, Carima Beef, 45 Days Dry-aged (Min 2 persons)

Bistecca Alla Fiorentina ⑪

Australia, Black Angus Beef, Porterhouse Steak (Min 4 persons)

SIDE DISHES

Dario's Stewed White Beans

Braised Brussels Sprout

Grilled Asparagus



DESSERT

Hazelnut Tiramisu

Hazelnut Mascarpone Mousse, Lady's Finger, Espresso, Frangelico

AT THE END

Freshly Brewed Coffee



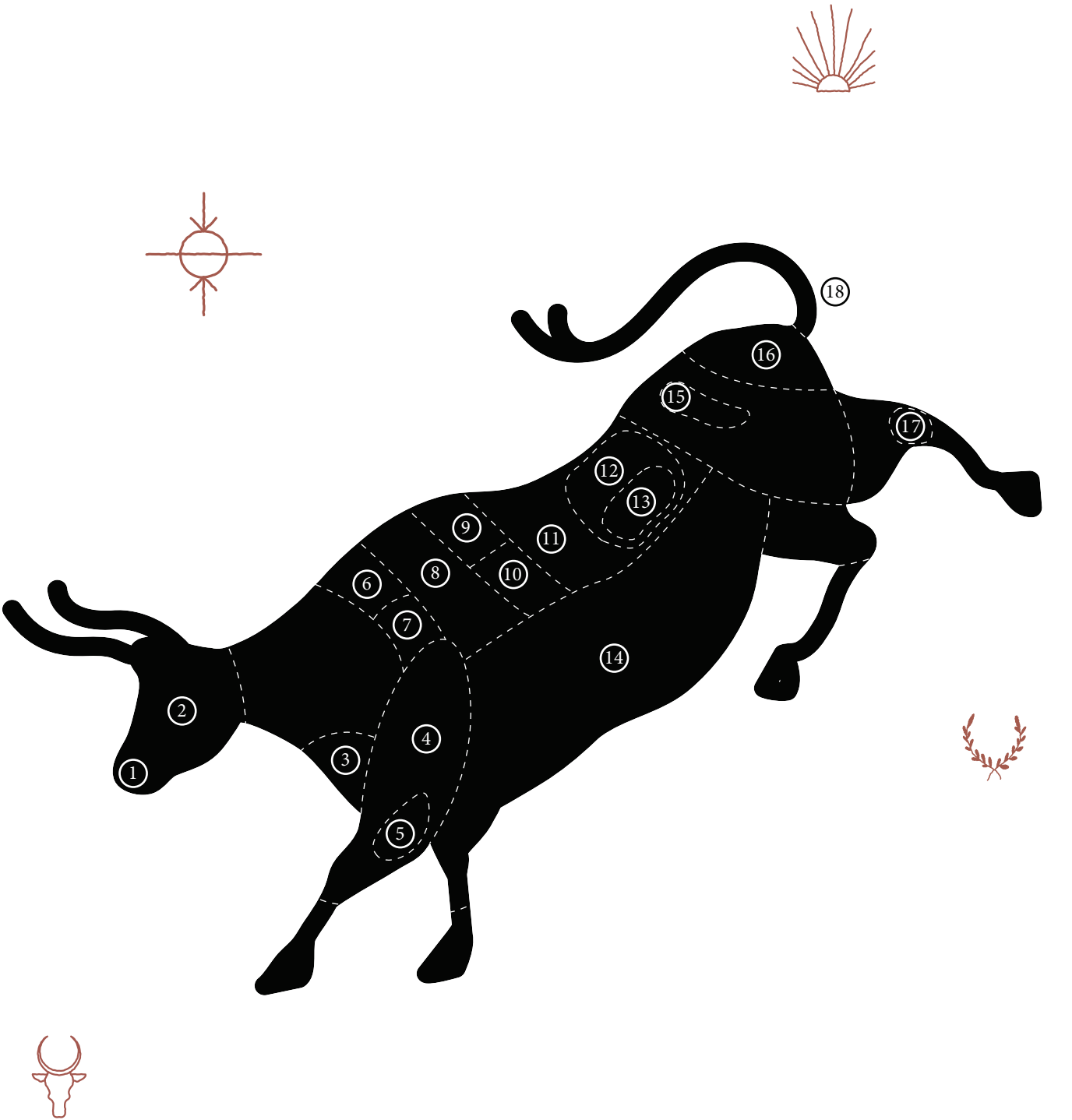
\$1,688 Per Person

\$488 Per Person for free-flowing Champagne Billecart-Salmon Brut Reserve, NV,
Sommelier-selected Wines, Prosecco, Mixologist Cocktails, House Draft Beer and Sodas

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.



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| ① <i>Tongue</i> | ⑦ <i>Flat Iron</i> | ⑬ <i>Tenderloin</i> |
| ② <i>Beef Cheek</i> | ⑧ <i>Etruscan Cut</i> | ⑭ <i>Belly</i> |
| ③ <i>Brisket</i> | ⑨ <i>Cube Roll</i> | ⑮ <i>Eye Round</i> |
| ④ <i>Beef Shank</i> | ⑩ <i>Ribeye</i> | ⑯ <i>Rump</i> |
| ⑤ <i>Beef Shin</i> | ⑪ <i>Bistecca Alla Fiorentina</i> | ⑰ <i>Bone Marrow</i> |
| ⑥ <i>Chuck Flap</i> | ⑫ <i>Striploin</i> | ⑱ <i>Beef Tail</i> |