

STARTER 前菜

CLASSIC BEEF TARTARE
(PIEMONTESE FASSONA SERVED
WITH SELECTED CONDIMENTS)
經典生牛肉他他 (皮埃蒙特牛肉配精選醬料) **T**
\$228

**YELLOWTAIL CARPACCIO WITH CUCUMBER,
LEMON AND YUZU DRESSING**
油甘魚薄切配青瓜、檸檬柚子汁
\$198

**FRITTO MISTO WITH PRAWNS,
CALAMARI, ZUCCHINI AND
LEMON MAYONNAISE**
炸蝦、魷魚、意大利翠玉瓜配檸檬蛋黃醬 **S**
\$188

**BABY OCTOPUS WITH PEAS
IN SPICY TOMATO SAUCE**
小八爪魚配青豆及辣味番茄醬
\$168

**HANDMADE BURRATA FROM PUGLIA
WITH HEIRLOOM CHERRY TOMATOES**
自家製普利亞布袋芝士配車厘茄 **V T**
\$168

**KALE SALAD WITH DRIED FRUITS, FIGS,
MIXED NUTS, PECORINO CHEESE
AND BALSAMIC CRÈME**
羽衣甘藍沙律配乾果、無花果、雜錦果仁、
羊奶芝士及黑醋醬 **V**
\$168

SIDE DISH 配菜

DAILY VEGETABLES **V**
是日精選蔬菜
\$78

ROASTED NEW POTATOES **V**
烤薯仔
\$68

PASTA AND RISOTTO 意粉及意大利飯

LOBSTER RISOTTO WITH CAVIAR
龍蝦意大利燴飯配魚子醬 **S**
\$358

**MEZZE MANICHE "ALLO SCOGLIO", WITH
PRAWNS, SQUID, MUSSELS AND CLAMS**
海鮮粗管意粉配蝦、魷魚、青口及蜆肉 **S T**
\$268

**HOMEMADE TAGLIOLINI WITH
BLACK TRUFFLE AND PARMESAN CHEESE**
自家製黑松露巴馬臣芝士意粉 **V**
\$288

*Our lasagna is uniquely made of a single
layer, creating a satisfying crisp
in every bite*

CHEF'S CRISPY LASAGNA, ONE LAYER
(TRADITIONAL BOLOGNESE OR VEGETERIAN)
FOR TWO 兩位用
肉醬千層麵 - 傳統肉醬或素食 **S**
\$268

**CHEF'S CACIO E PEPE
IN PECORINO CHEESE WHEEL**
傳統意式車輪羊奶芝士黑椒意粉 **T V**
\$198

**HOMEMADE TORTELLINI FILLED WITH
CARBONARA, PARMESAN SAUCE AND
CRISPY GUANCIALE**
卡邦尼巴馬臣芝士意大利雲吞伴酥脆豬頰肉
\$198

LINGUINE WITH CLAMS
辣蜆肉扁意粉
\$198

**FUSILLI ALLA GENOVESE, BRAISED SHORT
RIB AND CARAMELIZED ONIONS**
焦糖洋蔥燉牛肋肉螺絲粉
\$188

**HOMEMADE TAGLIATELLE
WITH WHITE BOLOGNESE SAUCE**
意式白酒肉醬配自家製寬扁麵
\$188

DESSERT 甜品

TIRAMISU
CLASSIC / PISTACHIO / HAZELNUT
意大利芝士蛋糕 (經典 / 開心果 / 榛子) **T S**
\$168

**DARK CHOCOLATE CREME BRULEE
WITH APRICOT GEL AND EXTRA
VIRGIN OLIVE OIL ICE CREAM**
黑朱古力焦糖燉蛋配杏脯醬及特級初榨橄欖油雪糕
\$128

*Cheer yourself up with our
signature tiramisu, which
in Italian is a literal
"pick-me-up"*

**SELECTION OF HOMEMADE
GELATO AND SORBETS**
自家製意式雪糕及雪葩
\$38 / SCOOP 球

MAIN COURSE 主食

AUSTRALIAN T-BONE
澳洲T骨牛排
1KG/公斤 \$1488 **S**
500G/克 \$788 **S**

**FLAMING SALT-BAKED
WHOLE MEDITERRANEAN SEA BASS
WITH VEGETABLE CAPONATA**
火焰鹽焗海鱸魚配西西里燉菜及香草油
FOR TWO 兩位用 **T S**
\$788

**GRILLED AUSTRALIAN
WAGYU RIB-EYE - 300G**
澳洲和牛肉眼扒 - 300 克
\$488

*Orecchia di Elefante means ear of
the elephant because of its look*

**BREADED VEAL CUTLET
"ELEPHANT EAR" WITH ARUGULA SALAD
AND PARMESAN CHEESE, 450G**
意式酥炸米蘭小牛扒配火箭菜沙律
及巴馬臣芝士 - 450 克
FOR TWO 兩位用 **T S**
\$398

**MUSSELS, CLAMS, PRAWNS, BABY SQUID
AND WHITE FISH IN "GUAZZETTO"
WITH CRISPY SOURDOUGH**
意式燉海鮮湯配酸種麵包 **S**
\$328

**ROASTED BABY CHICKEN WITH
POTATOES, SEMI DRIED TOMATOES,
N'DUJA OIL AND GIARDINIERA**
烤春雞配薯仔、半乾番茄、
意式辣肉腸油及意式醃菜 **S**
\$298

**ROASTED BLACK COD WITH SAUTEED
SPINACH, BEARNAISE SAUCE
AND CAVIAR**
香煎黑鱈魚配菠菜、賓利士汁及魚子醬
\$268

EGGPLANT PARMIGIANA
意式焗千層茄子 **V**
\$218