

## 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 **T V**  
\$168

**KALE SALAD WITH DRIED FRUITS, FIGS,  
WALNUTS, PECORINO CHEESE  
AND BALSAMIC CRÈME**  
羽衣甘藍沙律配乾果、無花果、合桃、  
羊奶芝士及黑醋醬 **T V**  
\$158

## PASTA AND RISOTTO

### 意粉及意大利飯

**LOBSTER RISOTTO WITH BAENKI CAVIAR**  
龍蝦意大利燴飯配魚子醬 **S**  
\$328

**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 **T S**  
\$268

**HOMEMADE TAGLIOLINI WITH  
BLACK TRUFFLE AND PARMESAN CHEESE**  
自家製黑松露巴馬臣芝士意粉 **V**  
\$268

*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 VEGETARIAN)  
(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 S V**  
\$238

**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**  
焦糖洋蔥燉牛仔骨螺絲粉  
\$188

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

## MAIN COURSE

### 主食

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

**SALT-BAKED WHOLE MEDITERRANEAN  
SEA BASS WITH VEGETABLE  
CAPONATA | FOR TWO**  
鹽焗海鱸魚配西西里燉菜及香草油醋 (兩位用)  
(PRE-ORDER AT LEAST 1 DAY IN ADVANCE  
需提前至少1天預訂) **T S**  
\$888

**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 | FOR TWO**  
意式酥炸米蘭小牛扒配火箭菜沙律  
及巴馬臣芝士 - 450 克 (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**  
\$318

**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  
BAENKI CAVIAR**  
香煎黑鱈魚配菠菜、賓利士汁及魚子醬  
\$268

**EGGPLANT PARMIGIANA**  
意式燴千層茄子 **V**  
\$218

## SIDE DISH

### 配菜

**DAILY VEGETABLES**  
是日精選蔬菜 **V**  
\$68

**ROASTED NEW POTATOES**  
烤薯仔 **V**  
\$68

## DESSERT

### 甜品

**TIRAMISU**  
(CLASSIC / PISTACHIO / HAZELNUT)  
意大利芝士蛋糕 (經典/ 開心果/ 榛子) **T S**  
\$158

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

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

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