

LUNCH MENU

2 COURSES

HK\$288 PER PERSON

3 COURSES

HK\$388 PER PERSON

 CHEF'S SIGNATURE

 VEGETARIAN

STARTER | 前菜

 SEASONAL VEGETABLE SOUP
"MINISTRONE"
夏季意式雜菜湯

ARTISANAL BURRATA FROM PUGLIA
WITH 12-MONTH PARMA HAM
自家製普利亞布袋芝士配12個月風乾巴馬火腿

YELLOWTAIL CARPACCIO WITH BABY RADISH,
LEMON AND YUZU DRESSING
油甘魚薄片配櫻桃蘿蔔、檸檬柚子汁 | +\$98

 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

PASTA | 意粉

ITALIAN SAUSAGE PENNE PASTA
WITH MUSHROOMS
意大利香腸蘑菇長通粉

LINGUINE WITH GARLIC AND PRAWNS
蒜香蝦扁意粉

CAVATELLI WITH WHITE BOLOGNESE SAUCE
意式白酒肉醬貝殼粉

 HOMEMADE TAGLIOLINI WITH
BLACK TRUFFLE AND PARMESAN CHEESE
自家製黑松露巴馬臣芝士意粉 | +\$98

MAIN COURSE | 主食

ROASTED HALIBUT SERVED WITH
MASHED POTATOES AND ASPARAGUS
香烤比目魚配薯蓉及蘆筍

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

 EGGPLANT PARMIGIANA
意式焗千層茄子

AUSTRALIAN WAGYU RIB-EYE
WITH HIS OWN GRAVY
澳洲和牛肉眼扒配牛肉汁 | +\$198

SIDE DISH ADD-ONS | 配菜

ROASTED NEW POTATOES 烤薯仔 | +\$58

ROASTED BROCCOLINI 烤西蘭花苗 | +\$58

ASPARAGUS WITH BEARNAISE SAUCE

蘆筍佐賓利士汁 | +\$58

MIXED SALAD 雜錦沙律 | +\$58

DESSERT ADD-ONS | 甜品

 CLASSIC TIRAMISU
經典意大利芝士蛋糕 | +\$58

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

ASSORTED MINI TIRAMISU
CONES (6 FLAVOURS)
雜錦迷你意大利芝士蛋糕筒 (6款口味) | +\$58

HOMEMADE ITALIAN BUBBLE TEA – LEMON OR PEACH / REGULAR OR BROWN SUGAR PEARL

自家製珍珠茶-可選檸檬或桃味 / 原味或黑糖珍珠 | +\$38

10% SERVICE CHARGE