

## 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

CLASSIC BEEF TARTARE  
經典生牛肉他他 | +\$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

☒ PENNE ALL'ARRABBIATA  
香辣番茄汁長通粉

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

 LINGUINE WITH CLAMS  
辣蜆肉扁意粉

☒ 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

☒ EGGPLANT PARMIGIANA  
意式焗千層茄子

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

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