

LUNCH MENU

2 COURSES

HK\$288 PER PERSON

3 COURSES

HK\$388 PER PERSON

 CHEF'S SIGNATURE

 VEGETARIAN

STARTER | 前菜

LEEK AND POTATO SOUP

大蔥薯仔濃湯

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

MIXED SALAD WITH DRIED FRUITS, FIGS, MIXED NUTS, PECORINO CHEESE AND BALSAMIC CRÈME

雜錦沙律配乾果、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

FUSILLI WITH SPICY "PUTTANESCA" SAUCE

香辣煙花女螺絲粉

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

BAKED SEABASS FILET SERVED WITH CAULIFLOWER PUREE AND GREEN BEANS

烤海鱸魚柳、椰菜花泥及四季豆

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

ROASTED PUMPKIN 烤南瓜 | +\$58

DESSERT ADD-ONS | 甜品

CLASSIC TIRAMISU 經典意大利芝士蛋糕 | +\$58

SELECTION OF HOMEMADE GELATO AND SORBET 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