



LUNCH MENU

2 COURSES
HK\$298 PER PERSON

3 COURSES
HK\$358 PER PERSON

4 COURSES
HK\$428 PER PERSON

CHEF'S SIGNATURE **VEGETARIAN**

STARTERS | 前菜

MUSHROOM SOUP
蘑菇湯

CLASSIC BEEF TARTARE
經典生牛肉他他 | +\$108

**OCTOPUS CARPACCIO, OLIVES,
POTATOES AND CELERY**
章魚薄片配橄欖、芹菜及馬鈴薯

**BROCCOLI AND CAULIFLOWER SALAD
WITH RICOTTA CHEESE, RED PICKLE ONION
AND ROASTED ALMOND**
西蘭花，椰菜花沙拉配瑞可塔芝士醃紅洋蔥及烤杏仁

PASTA | 意粉

FUSILLI WITH PUMPKIN AND SAUSAGES
南瓜煮意式香腸螺絲粉

LINGUINE WITH CLAMS
辣蜆肉扁意粉

**CLASSIC ITALIAN TORTELLINI FILLED WITH
PARMA HAM, CREAM AND GREEN PEAS**
經典義大利餛飩釀巴馬火腿、奶油和青豆

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

MAIN COURSE | 主食

**ROASTED SALMON WITH SAFFRON
SAUCE, BROCCOLINI AND BABY CARROT**
烤三文魚配藏紅花忌廉醬、西蘭花苗和小胡蘿蔔

**ROASTED CHICKEN LEG WITH CASARECCIA
SAUCE, SPINACH AND POTATOES**
烤雞腿配西西里島醬、菠菜和薯仔

EGGPLANT PARMIGIANA
意式焗千層茄子

"BAVETTE DI MANZO" GRILLED FLAP STEAK
香烤牛側腹扒 | (+158)

SIDE DISH 配菜

**ROASTED NEW
POTATOES**
烤薯仔 | \$58

**ROASTED BROWN
BUTTER CAULIFLOWER**
香烤牛油椰菜花 | \$58

**BROCCOLINI WITH
GARLIC AND CHILI**
蒜香辣椒西蘭花苗 | \$58

**MIX GREEN LEAF SALAD WITH
PICKLE ONION AND TOMATO**
沙律配醃洋蔥及番茄 | \$58

DESSERT | 甜品

CLASSIC TIRAMISU
經典意大利芝士蛋糕

**NEAPOLITAN BABÀ WITH CREAM
AND STRAWBERRY**
拿坡里蘭姆酒巴巴配奶油及士多啤梨

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