



LUNCH MENU

2 COURSES
HK\$278 PER PERSON

3 COURSES
HK\$348 PER PERSON

4 COURSES
HK\$428 PER PERSON

CHEF'S SIGNATURE VEGETARIAN

STARTERS | 前菜

BABY OCTOPUS WITH PEAS
IN SPICY TOMATO SAUCE

迷你八爪魚配辣蕃茄醬

LOLLO ROSSA, KALE, PEAR AND
GOAT CHEESE SALAD

紅捲萵苣，羽衣甘藍，梨及山羊芝士沙律

CAULIFLOWER SOUP

椰菜花濃湯

VITELLO TONNATO

意式吞拿魚醬小牛肉 | +\$98

PASTA | 意粉

CAVATELLI WITH BRAISED PORK RIBS, BEEF
AND FENNEL SAUSAGE RAGÙ

燒豬肉貝殼粉配意式牛肉茴香腸肉醬

HOMEMADE RAVIOLI WITH RICOTTA,
TOMATO SAUCE AND FRESH OREGANO

自製羅勒番茄醬、牛至及芝士意大利雲吞

LINGUINE WITH CLAMS AND
MULLET BOTTARGA

蛤肉扁意粉配烏魚子

HOMEMADE TAGLIOLINI WITH
BLACK TRUFFLE

自製黑松露意粉 | +\$98

MAIN COURSE | 主食

CHICKEN SUPREME WITH SPINACH
AND MUSHROOM SAUCE

菠菜蘑菇醬伴雞胸

EGGPLANT PARMIGIANA

意式焗茄子千層

PAN-FRIED SEA BASS FILLET WITH
SPINACH AND SAFFRON SAUCE

香煎鱸魚柳配菠菜及藏紅花醬

GRILLED AUSTRALIAN
WAGYU RIB-EYE 300G

澳洲和牛肉眼扒 - 300 克 | +\$188

DESSERT | 甜品

TIRAMISÙ
CLASSIC - PISTACHIO - HAZELNUT

意大利芝士蛋糕 (經典/開心果/榛子)

TRENTINO STRUDEL WITH
APPLE, PEAR, RAISINS AND PINE NUTS

特倫蒂諾酥卷，含蘋果、梨、葡萄乾及松子

10% SERVICE CHARGE