



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

WILD MUSHROOM SOUP
野菌湯

CLASSIC BEEF TARTARE
經典生牛肉他他 | +\$108

PUFF PASTRY WITH SEASONAL
VEGETABLES AND CHEESE FOAM
時令蔬菜芝士泡沫酥皮卷

MIX SALAD WITH SMOKED
SWORDFISH AND QUAIL EGG
混合沙拉與煙熏劍魚和鵪鶉蛋

PASTA | 意粉

FUSILLI ALLA GENOVESE, BRAISED BEEF
AND CARAMELIZED ONION
嫩牛肉螺絲粉配焦糖洋蔥

BURRATA RAVIOLI WITH ROASTED
PUMPKINS AND ALMONDS
水牛芝士意大利雲吞配烤南瓜和杏仁

CAVATELLI WITH SPICY PRAWNS RAGU
辣蝦醬貝殼麵

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

EGGPLANT PARMIGIANA
意式焗茄子千層

ROASTED CHICKEN LEG WITH
SPINACH AND POTATO FOAM
烤雞腿伴菠菜及薯仔泡沫

SEABASS FILET WITH TOMATO
AND GRILLED VEGETABLES
番茄鱸魚配烤蔬菜

GRILLED AUSTRALIAN WAGYU RIB-EYE
WITH GRAVY - 300G
澳洲和牛肉眼扒伴燒汁 - 300 克 | +\$188

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
西蘭花配大蒜和辣椒 | \$58

MIX GREEN LEAF SALAD WITH
PICKLES ONION AND TOMATO
沙拉與腌洋葱和番茄 | \$58

DESSERT | 甜品

TIRAMISÙ
CLASSIC - PISTACHIO - HAZELNUT
意大利芝士蛋糕 (經典/開心果/榛子)

VANILLA CREME BRULEE
法式雲呢拿焦糖燉蛋

10% SERVICE CHARGE