



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

WILD MUSHROOM
CAPPUCCINO SOUP
卡布野生蘑菇湯

CANTINA CHICKEN CAESAR SALAD
Cantina雞肉凱撒沙律

VITELLO TONNATO
意式吞拿魚醬小牛肉

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