



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

OCTOPUS SALAD WITH POTATOES,
OLIVE, FENNEL AND CELERY
八爪魚沙律配薯仔、橄欖、茴香及西芹

TUNA TARTARE WITH AVOCADO AND
MEDITERRANEAN SAUCE
吞拿魚他他配牛油果及地中海醬汁 | +\$108

GREEN PEA SOUP
青豆湯

VITELLO TONNATO
意式吞拿魚醬小牛肉

PASTA | 意粉

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

GNOCCHI WITH GONGORZOLA
AND ASPARAGUS
意式薯仔丸子配藍芝士及蘆筍

LINGUINE WITH CLAMS
AND MULLET BOTTARGA
蛤肉扁意粉配梭魚

HOMEMADE TAGLIOLINI WITH
BLACK TRUFFLE
自製黑松露意粉 | +\$98

MAIN COURSE | 主食

ROASTED HALIBUT WITH CITRUS
SAUCE AND GREEN ASPARAGUS
烤比目魚伴柑橘醬及蘆筍

EGGPLANT PARMIGIANA
意式焗茄子千層

PORK SAUSAGES AND FRIARIELLI
蕪菁葉豬肉腸

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

SIDE DISH 配菜

PORK FAT ROASTED
POTATOES WITH ROSEMARY
迷迭香烤豬油炸薯仔 | \$38

CREAMED SPINACH
忌廉菠菜 | \$38

MIXED LEAF SALAD WITH CHERRY TOMATOES,
GREEN APPLE AND ALMONDS
混合沙律菜配櫻桃番茄、青蘋果及杏仁 | \$38

DESSERT | 甜品

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

CHOCOLATE AND PEAR CAKE
WITH HAZELNUT ICE CREAM
朱古力香梨蛋糕配榛子雪糕

10% SERVICE CHARGE