



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

GREEN PEA SOUP
青豆湯

MIX SALAD WITH SMOKED SALMON
AND QUAIL EGG
混合沙拉與煙燻三文魚和鵪鶉蛋

TOMATO TART WITH
STRACCIATELLA CHEESE AND BASIL
蕃茄撻配奶酪和羅勒

CLASSIC BEEF TARTARE
經典生牛肉他他 | +\$108

PASTA | 意粉

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

BIGOLI CACIO E PEPE
黑胡椒羊奶芝士粗意粉

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
GREEN BEANS, CHILI AND POTATOES
烤雞腿伴青豆、辣椒和薯仔

SEA BASS FILLET WITH
ASPARAGUS AND CITRUS SAUCE
鱸魚伴蘆筍和柑橘醬

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

HOMEMADE ITALIAN BUBBLE TEA - LEMON OR PEACH / REG 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