



## 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 PUMPKIN, BROCCOLINI,  
CAULIFLOWER AND CHEESE FOAM  
南瓜、西蘭花苗、椰菜花及芝士泡沫酥皮卷

SMOKED SWORDFISH, WITH TOMATO,  
CUCUMBERS, FENNEL AND ORANGE  
煙燻劍魚配蕃茄、青瓜、茴香及香橙

### PASTA | 意粉

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

BURRATA RAVIOLI WITH PESTO &  
ARRABBIATA SAUCE AND PINE NUTS  
水牛芝士意大利雲吞配羅勒香草及香辣番茄醬和松子仁

TAGLIATELLE WITH MIXED MUSHROOM  
雜菌闊意粉

CAVATELLI WITH KING CRAB  
帝王蟹貓耳粉 | +\$108

### MAIN COURSE | 主食

EGGPLANT PARMIGIANA  
意式焗茄子千層

ROASTED CHICKEN LEG WITH POTATO FOAM  
烤雞腿伴薯仔泡沫

TUNA TATAKI WITH TOMATO  
AND GRILLED VEGETABLES  
吞拿魚赤身伴蕃茄及烤雜菜

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

PORK FAT ROASTED  
POTATOES WITH  
ROSEMARY  
迷迭香烤豬油炸薯仔 | \$58

CAPONATA  
西西里燉茄子  
\$58

CREAMED  
SPINACH  
忌廉菠菜 | \$58

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 | \$58

### DESSERT | 甜品

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

PANNA COTTA WITH MIXED BERRIES  
雜莓奶凍

10% SERVICE CHARGE