



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)

PINEAPPLE, COCONUT AND
ORANGE SPONGE CAKE
菠蘿、椰子及香橙海綿蛋糕

10% SERVICE CHARGE