



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 SEASONAL
VEGETABLES AND CHEESE FOAM
時令蔬菜芝士泡沫酥皮卷

MIX SALAD WITH SMOKED
SWORDFISH AND QUAIL EGG
混合沙拉與煙熏劍魚和鵪鶉蛋

PASTA | 意粉

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

BURRATA RAVIOLI WITH ROASTED
PUMPKINS AND ALMONDS
水牛芝士意大利雲吞配烤南瓜和杏仁

HOMEMADE TAGLIOLINI WITH
BLACK TRUFFLE AND PARMESAN CHEESE
自製黑松露巴馬臣芝士意粉 | +\$98

CAVATELLI WITH SPICY PRAWNS RAGU
辣蝦醬貝殼麵

MAIN COURSE | 主食

EGGPLANT PARMIGIANA
意式焗茄子千層

ROASTED CHICKEN LEG WITH
SPINACH AND POTATO FOAM
烤雞腿伴菠菜及薯仔泡沫

SEABASS FILET WITH TOMATO
AND GRILLED VEGETABLES
番茄鱸魚配烤蔬菜

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

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

10% SERVICE CHARGE