



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

✓ ZUCCHINI SOUP

意大利櫛瓜湯

CLASSIC BEEF TARTARE

經典生牛肉他他 | +\$108

OCTOPUS CARPACCIO, OLIVES, POTATOES AND CELERY

章魚薄片配橄欖、芹菜及馬鈴薯

✓ MEDITERRANEAN SALAD, CUCUMBER, TOMATO, WATERMELON, FETA, OLIVES AND PICKLE ONION

地中海沙律

PASTA | 意粉

🍷 FUSILLI ALLA GENOVESE, BRAISED BEEF AND CARAMELIZED ONION

燉牛肉螺絲粉配焦糖洋蔥

✓ RAVIOLI BURRATA, TOMATO CONFIT, SPINACH AND PARMESAN CRUMBLE

布拉塔芝士餛飩配油封番茄、菠菜及巴馬臣芝士碎

CAVATELLI ZUCCHINI AND SMOKED SALMON

煙三文魚配櫛瓜汁貝殼粉

✓ 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

意式焗千層茄子

CHICKEN CORDON BLEU WITH SALAD

藍帶芝士雞卷配沙律

ROASTED SALMON WITH ZUCCHINI

香煎三文魚配櫛瓜

"BAVETTE DI MANZO" GRILLED FLAP STEAK

香烤牛貝肉扒 | (+158)

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
蒜香辣椒西蘭花苗 | \$58

✓ MIX GREEN LEAF SALAD WITH
PICKLES ONION AND TOMATO
沙律配腌洋蔥及番茄 | \$58

DESSERT | 甜品

CLASSIC TIRAMISU

經典意大利芝士蛋糕

NEAPOLITAN BABÀ WITH CREAM AND STRAWBERRY

拿坡里蘭姆酒巴巴配奶油及士多啤梨

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