



LUNCH MENU

2 COURSES
HK\$278 PER PERSON

3 COURSES
HK\$348 PER PERSON

4 COURSES
HK\$428 PER PERSON

CHEF'S SIGNATURE VEGETARIAN

STARTERS | 前菜

OCTOPUS SALAD WITH POTATOES,
OLIVE, FENNEL AND CELERY
八爪魚沙律配薯仔、橄欖、茴香及西芹

TUNA TARTARE WITH AVOCADO AND
MEDITERRANEAN SAUCE
吞拿魚他他配牛油果及地中海醬汁 | +\$108

GREEN ZUCCHINI SOUP WITH BABY SQUID
青瓜墨魚仔湯

ROAST BEEF, SALSA VERDE AND
TOMATO CONFIT
燒牛肉配意式青醬及油封番茄

PASTA | 意粉

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

RAVIOLI BURRATA, SMOKED EGGPLANT
PURÉE AND MARINATED RED PEPPER
水牛芝士意大利雲吞、煙燻茄子茸和醃漬紅椒

CAVATELLI OCTOPUS RAGOUT, OLIVES
AND GREEN PEAS
八爪魚肉醬貝殼粉配橄欖及青豆

HOMEMADE TAGLIOLINI WITH
BLACK TRUFFLE
自製黑松露意粉 | +\$98

MAIN COURSE | 主食

EGGPLANT PARMIGIANA
意式焗茄子千層

IBERICO PORK PLUMA ROASTED WITH GREEN
ZUCCHINI PURÉE AND COLD CAPONATA
西班牙黑毛豬肩柳伴青瓜茸及西西里燉菜

SEABASS FILET ROASTED "ALLA MUGNAIA",
LEMON SAUCE AND SAUTÉ SPINACH
香煎鱸魚伴檸檬汁及炒菠菜

GRILLED AUSTRALIAN
WAGYU RIB-EYE 300G
澳洲和牛肉眼扒 - 300 克 | +\$188

SIDE DISH 配菜

PORK FAT ROASTED
POTATOES WITH
ROSEMARY
迷迭香烤豬油炸薯仔 | \$38

CAPONATA
西西里燉茄子
\$38

CREAMED
SPINACH
忌廉菠菜 | \$38

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 | \$38

DESSERT | 甜品

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

CHOCOLATE AND PEAR CAKE
WITH HAZELNUT ICE CREAM
朱古力香梨蛋糕配榛子雪糕

10% SERVICE CHARGE