



LUNCH MENU

2 COURSES
HK\$338 PER PERSON

3 COURSES
HK\$398 PER PERSON

4 COURSES
HK\$448 PER PERSON

CHEF'S SIGNATURE VEGETARIAN

STARTERS | 前菜

POLENTA WITH MIX MUSHROOMS
意大利蘑菇粟米粥

CLASSIC BEEF TARTARE
經典生牛肉他他 | +\$108

VITELLO TONNATO
意式吞拿魚醬小牛肉

"SARDINE IN SAOR" SWEET AND
SOUR DEEP FRIED SARDINES
酸甜油炸沙丁魚

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

PASTA / RISOTTO | 意粉 / 意大利飯

TORTELLINI WITH
CAPON BROTH
意大利餃子佐清雞湯

CHEF'S CRISPY BOLOGNESE
LASAGNA (for 2)
招牌千層麵 | +\$98

BUCKWHEAT "MALTAGLIATI" WITH
CABBAGE AND ASIAGO FOAM
蕎麥意粉配卷心菜及阿夏戈芝士泡沫

RISOTTO WITH COTECHINO, CRISPY LENTILS AND ROSEMARY OIL
肉腸燉飯配炸小扁豆及迷迭香油

LINGUINE WITH CRAB
蟹肉扁意粉 | +\$98

MAIN COURSE | 主食

BRAISED BEEF CHEEK WITH MASH
POTATOES AND RED WINE SAUCE
紅酒汁燴牛頰肉配薯蓉

BREADED VEAL CUTLET "ELEPHANT EAR" WITH
FRIED ROSEMARY AND SEASALT (for 2)
意式炸小牛肉伴乾蕃茄配海鹽迷迭香 - 450 克 | +\$258

COTECCHINO
WITH LENTILS
熏豬肉香腸配脆扁豆

BABY OCTOPUS WITH PEAS
IN SPICY TOMATO SAUCE
小八爪魚配豌豆及辣蕃茄醬

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

DESSERT | 甜品

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

HAZELUT CAKE WITH
DARK CHOCOLATE SAUCE
榛子蛋糕配黑朱古力醬

PANETTONE CRÈME BRULE
意式聖誕麵包焦糖布丁

PANDORO WITH MASCARPONE CREAM
聖誕甜麵包配馬斯卡彭芝士

10% SERVICE CHARGE