



2 COURSES
HK\$458 PER PERSON

3 COURSES
HK\$528 PER PERSON

4 COURSES
HK\$598 PER PERSON



FATHER'S DAY SPECIAL



CHEF'S SIGNATURE



VEGETARIAN

STARTERS

前菜

BURRATA WITH PARMA HAM AND FIGS
布拉塔芝士配帕馬火腿和無花果



VITELLO TONNATO
意式吞拿魚醬小牛肉

PRAWNS TARTARE TACOS WITH
ZUCCHINI AND ITALIAN CAVIAR
鮮蝦他他捲餅配櫛瓜及義大利魚子醬
+\$88

V TOMATO TART WITH BURRATA
番茄撻配布拉塔芝士

FRIED PRAWNS, SQUID AND
BROCCOLINI WITH ROASTED
GARLIC MAYONNAISE
香炸鮮蝦、魷魚及西蘭花苗配烤蒜蛋黃醬

BABY OCTOPUS WITH PEAS
IN SPICY TOMATO SAUCE
小八爪魚配青豆及辣味番茄醬

SEARED BEEF CARPACCIO WITH
SALSA VERDE AND CONFIT TOMATO
燒牛肉薄片配意式青醬及油封番茄

V MINISTRONE PRIMAVERA SOUP
意式雜菜湯

TABLE SIDE CLASSIC BEEF TARTARE
(PIEMONTESE FASSONA SERVED
WITH SELECTED CONDIMENTS)
經典生牛肉他他 (皮埃蒙特牛肉 配精選醬料)
+\$88

PASTA AND RISOTTO

意粉及意大利飯



LINGUINE WITH CLAMS
蜆肉扁意粉

V HOMEMADE TAGLIOLINI WITH
BLACK TRUFFLE AND PARMESAN CHEESE
自製寬扁麵配黑松露巴馬臣芝士
+\$98

MEZZE MANICHE "ALLO SCOGLIO",
WITH SCALLOPS, PRAWNS, SQUID,
MUSSELS AND CLAMS
海鮮直管意粉配扇貝、蝦、魷魚、青口和蜆肉

V RAVIOLI WITH TOMATO GRATIN,
SMOKED EGGPLANT AND ROCKET PESTO
義大利番茄芝士雲吞配煙燻茄子及芝麻菜青醬

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

HOMEMADE TORTELLINI FILLED WITH
CARBONARA, PARMESAN SAUCE AND
CRISPY GUANCIALE
卡邦尼巴馬臣芝士意大利雲吞伴酥脆豬頰肉

*Our lasagna is uniquely made of a single
layer, creating a satisfying crisp
in every bite*

CHEF'S CRISPY LASAGNA, ONE LAYER
(TRADITIONAL BOLOGNESE OR VEGETERIAN)
FOR TWO
肉醬千層麵 (2位用)

RED PRAWNS RISOTTO WITH
STRACCIATELLA AND PISTACHIO
紅蝦燴飯配絲翠奇亞芝士及開心果
+\$98

RIGATONI ALL'AMATRICIANA FOR TWO
豬頰肉蕃茄醬粗管通粉 (2位用)

MAIN COURSE

主食

*Orecchia di Elefante means ear of
the elephant because of its look*



BREADED VEAL CUTLET "ELEPHANT EAR"
WITH FRIED ROSEMARY AND
SEA SALT, 450G | FOR TWO
意式炸小牛肉伴海鹽迷迭香 - 450 克 (2位用)
+\$258

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

ROASTED BLACK COD WITH GREEN PEA
RAGU, MUSSELS, CLAMS AND NDUJA OIL
烤鱈魚配青豆醬、青口、蜆肉和義大利辣豬肉油

GRATINATED KING PRAWNS
焗烤大虎蝦
+\$58

ROASTED LAMB RACK WITH PARSNIP AND
BRAISED ONION PEARL IN RED WINE
烤羊架配歐洲蘿蔔及紅酒燉珍珠洋蔥

V EGGPLANT PARMIGIANA
意式焗千層茄子

HAT 1KG AUSTRALIAN T-BONE FOR TWO
& A SIDE DISH
澳洲T骨牛排(2位用)及一款配菜
+\$488

"POLLO ALLA CASARECCIA "
ROASTED CHICKEN WITH SPINACH,
SUN-DRIED TOMATO AND CREAM
意式烤全雞伴菠菜、番茄乾和忌廉

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
沙律配醃洋蔥及番茄 | \$58

DESSERT

甜品



TABLESIDE TIRAMISU
CLASSIC | HAZELNUT | BRONTE PISTACHIO
意大利芝士蛋糕 (經典/ 開心果/ 榛子) | +\$58



CHOCOLATE ROCHER
黑巧克力海鹽焦糖慕斯

SELECTION OF HOMEMADE
GELATO AND SORBETS
自製意式雪糕及雪葩

PISTACHIO
AFFOGATO
開心果雪糕配濃縮咖啡

MILLEFOGLIE WITH CUSTARD CREAM
AND STRAWBERRY
士多啤梨吉士千層酥

MERINGATA | CRISPY MERINGUE WITH
CHANTILLY FOAM AND FRESH FRUIT
香脆蛋白酥配鮮忌廉泡沫及時令水果

SICILIAN CANNOLI CRISPY PASTRY
WITH RICOTTA AND BRONTE PISTACHIO
西西里芝士開心果捲心脆餅

10% SERVICE CHARGE