



2 COURSES
HK\$458 PER PERSON

3 COURSES
HK\$528 PER PERSON

4 COURSES
HK\$598 PER PERSON

CHRISTMAS

CHEF'S SIGNATURE

VEGETARIAN

STARTERS

前菜

BURRATA WITH PARMA HAM AND FIGS
布袋芝士配巴馬火腿和無花果

VITELLO TONNATO
意式吞拿魚醬小牛肉

SLOW COOKED VEAL TONGUE WITH
PEARA MAYONNAISE, HORSERADISH
SAUCE AND RED RADISH
慢煮小牛脷配黑椒蛋黃醬、辣根醬、小蘿蔔

FRIED PRAWNS, SQUID AND
BROCCOLINI WITH ROASTED
GARLIC MAYONNAISE
酥炸大蝦、魷魚及西蘭花配烤蒜蛋黃醬

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

DEEP FRIED MIX MUSHROOM,
VEAL BRAIN AND SWEETBREAD
酥炸什菌、牛仔腦及小牛胸線

ROASTED CAULIFLOWER SALAD
WITH POMEGRANATE AND FETA
烤椰菜花沙律佐石榴及菲達芝士

BEEF TARTARE ROCHER, HAZELNUT
CREAM, EGG YOLK AND GIROLLES
生牛肉他他，榛子奶油，蛋黃和黃油菌
+\$88

MUSHROOM SOUP
蘑菇湯

PASTA AND RISOTTO

意粉及意大利飯

LINGUINE WITH CLAMS
辣蜆肉扁意粉

HOMEMADE TAGLIOLINI WITH
BLACK TRUFFLE AND PARMESAN CHEESE
自製寬扁麵配黑松露及巴馬臣芝士
+\$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
+\$38

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

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

CHEF'S CRISPY LASAGNA, ONE LAYER
(TRADITIONAL BOLOGNESE OR VEGETARIAN)
FOR TWO
招牌千層麵 (兩位用) - (肉醬或素食)

RISOTTO WITH COTECCHINO,
LENTILS, HORSERADISH AND SALSA VERDE
意大利豬肉腸燴飯配扁豆、辣根、莎莎醬

"RAVIOLO ARROTOLATO", BIG RAVIOLO
FILLED WITH BEEF CHEEK,
MIX MUSHROOMS, MOREL SAUCE,
CHESTNUT AND BLACK TRUFFLE
意大利雲吞 (燴牛面肉,什菌，牛肝菌醬，栗子和黑松露)

ROASTED GNOCCHI
PUMPKIN PURÉE, PARMESAN
CRUMBLE AND PUMPKIN SEEDS
烤薯仔麵糰配南瓜泥、巴馬臣芝士脆粒及南瓜籽

MAIN COURSE

主食

BREADED VEAL CUTLET
"ELEPHANT EAR" WITH SEA SALT AND
ROSEMARY, 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 PARMA HAM,
CABBAGE AND SAFFRON BOUILLABAISSE
香烤黑鱈魚配巴馬火腿、椰菜及番紅花海鮮湯

GRATINATED KING PRAWNS
焗烤大虎蝦

ROASTED LAMB RACK WITH PARSNIP AND
BRAISED ONION PEARLS IN RED WINE
烤羊架配蘿蔔及紅酒燉珍珠洋蔥

EGGPLANT PARMIGIANA
意式焗千層茄子

PORK CHOP WITH MASHED POTATOES,
MUSHROOM AND CHESTNUT
豬鞍配薯蓉、蘑菇、栗子

"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

MASHED POTATO
薯蓉 | \$58

BRAISED LENTILS
意式燴扁豆 | \$58

BROCCOLINI WITH
GARLIC AND CHILI
蒜香辣椒西蘭花苗 | \$58

MIX GREEN LEAF SALAD WITH
PICKLE 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/ 榛子/ 開心果) | +\$58

MONT BLANC
CHESTNUT
栗子蛋糕

"TORTA NATALIZIA" APPLE CRUMBLE TART
WITH VANILLA ICE CREAM
蘋果金寶撻配雲呢拿雪糕

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

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

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

10% SERVICE CHARGE