



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

MUSHROOM SOUP

蘑菇湯

BABY OCTOPUS WITH PEAS IN SPICY TOMATO SAUCE

辣番茄醬燴小八爪魚配青豆辣番茄醬

CLASSIC BEEF TARTARE

經典生牛肉他他 | +\$108

SARDINE IN "CARPIONE" SWEET AND SOUR SARDINE SALAD WITH PICKLE ONION AND RAISIN

甜酸沙甸魚沙律配醃洋蔥及葡萄乾

SLOW COOKED VEAL TONGUE WITH "PEARA" MAYONNAISE, HORSERADISH AND RED RADISH

慢煮小牛脷配黑椒蛋黃醬、辣根、紅蘿蔔

PASTA | 意粉

TORTELLINI IN BRODO WITH CAPON BROTH

意大利餃子配雞高湯

LINGUINE WITH TUNA AND LIME

青檸吞拿魚扁意粉

CHEF'S CRISPY LASAGNA, ONE LAYER

(TRADITIONAL BOLOGNESE OR VEGETARIAN), FOR 2

招牌千層麵(兩位用) - (肉醬或素食) | +\$98

GNOCCHI WITH MUSHROOM, ASIAGO AND HAZELNUT

烤薯仔麵糰配蘑菇、阿夏戈芝士及榛子

RISOTTO COTECCHINO, LENTILS, HORSERADISH AND SALSA VERDE

意大利豬肉腸燴飯配扁豆、辣根、莎莎醬

MAIN COURSE | 主食

ROASTED SALMON WITH BROCCOLINI, HOLLANDAISE SAUCE AND SALMON EGG

烤三文魚配西蘭花苗、荷蘭醬及三文魚籽

GRILLED AUSTRALIAN WAGYU RIB-EYE – 300G

澳洲和牛肉眼扒 - 300 克 | +\$188

BRAISED BEEF CHEEK WITH MASHED POTATOES AND RED WINE SAUCE

紅酒汁燴牛面配薯蓉

BREADED VEAL CUTLET "ELEPHANT EAR" WITH FRIED ROSEMARY AND SEASALT (FOR 2)

意式炸小牛肉伴海鹽迷迭香 - 450 克 | +\$258

ROASTED CHICKEN SUPREME WITH SPINACH, POTATOES AND FOIE GRAS SAUCE

意式烤雞配菠菜、薯仔及鵝肝醬

DESSERT | 甜品

TIRAMISÙ CLASSIC - PISTACHIO - HAZELNUT

意大利芝士蛋糕(經典/開心果/榛子)

PANETTONE CRÈME BRULÉ

意式聖誕麵包焦糖布丁

APPLE CRUMBLE TART WITH VANILLA ICE CREAM AND ALMOND CREAM

蘋果金寶撻配杏仁奶油、香草冰淇淋

PANDORO WITH MASCARPONE CREAM

聖誕甜麵包配意式軟芝士忌廉

10% SERVICE CHARGE