

## LUNCH MENU

**2 COURSES**  
HK\$288 PER PERSON

**3 COURSES**  
HK\$388 PER PERSON

 CHEF'S SIGNATURE

VEGETARIAN

### STARTER | 前菜

CARROT GAZPACHO WITH  
ROASTED PUMPKIN SEEDS  
甘荀凍湯配烤南瓜籽

CLASSIC BEEF TARTARE  
經典生牛肉他他 | +\$98

HANDMADE BURRATA FROM PUGLIA  
WITH 12-MONTH PARMA HAM  
自家製普利亞布袋芝士配12個月風乾巴馬火腿

PANZANELLA SALAD  
意式番茄麵包沙律

### PASTA | 意粉

CAVATELLI WITH WHITE BOLOGNESE SAUCE  
意式白酒肉醬配貝殼粉

 BLACK INK SALMON RAVIOLI WITH  
ASPARAGUS AND SAGE SAUCE  
墨汁皮芝士三文魚意大利雲吞配蘆筍及鼠尾草忌廉汁

SPAGHETTI WITH FRIED ZUCCHINI  
炸意大利翠玉瓜意粉

HOMEMADE TAGLIOLINI WITH  
BLACK TRUFFLE AND PARMESAN CHEESE  
自家製黑松露巴馬臣芝士意粉 | +\$98

### MAIN COURSE | 主食

LEMON AND HERBS CRUSTED HALIBUT  
SERVED WITH MINT GREEN BEANS PUREE  
檸檬香草焗比目魚配薄荷青豆醬

CHICKEN SALTIMBOCCA WITH PARMA HAM,  
SAGE AND MASHED POTATOES  
意式巴馬火腿煎雞胸配鼠尾草及薯蓉

EGGPLANT PARMIGIANA  
意式焗千層茄子

ROASTED TENDERLOIN "TAGLIATA DI  
MANZO" WITH HIS OWN GRAVY  
香烤牛柳配牛肉汁 | +\$188

### SIDE DISH ADD-ONS | 配菜

ROASTED NEW POTATOES  
烤薯仔 | +\$58

DAILY VEGETABLES  
是日精選蔬菜 | +\$58

### DESSERT ADD-ONS | 甜品

 CLASSIC TIRAMISU  
經典意大利芝士蛋糕 | +\$58

SELECTION OF HOMEMADE  
GELATO AND SORBETS  
自家製意式雪糕及雪葩 | +\$38/ SCOOP球

ASSORTED MINI TIRAMISU  
CONES (6 FLAVOURS)  
雜錦迷你意大利芝士蛋糕筒(6款口味) | +\$58

HOMEMADE ITALIAN BUBBLE TEA – LEMON OR PEACH / REGULAR OR BROWN SUGAR PEARL  
自家製珍珠茶 – 可選檸檬或桃味 / 原味或黑糖珍珠 | +\$38

10% SERVICE CHARGE