



STARTER

前菜



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) **T**
\$238

YELLOWTAIL CARPACCIO WITH CUCUMBER,
LEMON AND YUZU DRESSING

油甘魚薄切配青瓜、檸檬柚子汁
\$198



FRITTO MISTO WITH PRAWNS,
CALAMARI, ZUCCHINI AND
LEMON MAYONNAISE

炸蝦、魷魚、意大利翠玉瓜配檸檬蛋黃醬 **S**
\$198



BABY OCTOPUS WITH PEAS
IN SPICY TOMATO SAUCE

小八爪魚配青豆及辣味番茄醬
\$168

HANDMADE BURRATA FROM PUGLIA
WITH HEIRLOOM CHERRY TOMATOES

自家製普利亞布袋芝士配車厘茄 **V T**
\$198

KALE SALAD WITH DRIED FRUITS, FIGS,
MIXED NUTS, PECORINO CHEESE
AND BALSAMIC CRÈME

羽衣甘藍沙律配乾果、無花果、雜錦果仁、
羊奶芝士及黑醋醬 **V**
\$168

PASTA AND RISOTTO

意粉及意大利飯

LOBSTER RISOTTO WITH CAVIAR

龍蝦意大利燴飯配魚子醬 **S**
\$358

FUSILLI ALLA GENOVESE, BRAISED SHORT
RIB AND CARAMELIZED ONIONS

焦糖洋蔥燉牛肋肉螺絲粉
\$188

MEZZE MANICHE "ALLO SCOGLIO", WITH
PRAWNS, SQUID, MUSSELS AND CLAMS

海鮮粗管意粉配蝦、魷魚、青口及蜆肉 **S T**
\$268

HOMEMADE TAGLIOLINI WITH
BLACK TRUFFLE AND PARMESAN CHEESE

自家製黑松露巴馬臣芝士意粉 **V**
\$288

*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 兩位用
肉醬千層麵 - 傳統肉醬或素食 **S**
\$298

CHEF'S CACIO E PEPE
IN PECORINO CHEESE WHEEL

傳統意式車輪羊奶芝士黑椒意粉 **T V**
\$198



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
\$198



LINGUINE WITH CLAMS

辣蜆肉扁意粉
\$198

HOMEMADE TAGLIATELLE
WITH WHITE BOLOGNESE SAUCE

意式白酒肉醬配自家製寬扁麵
\$188

MAIN COURSE

主食

AUSTRALIAN T-BONE

澳洲T骨牛排
1KG/公斤 \$1488 **S**
500G/克 \$788 **S**



FLAMING SALT-BAKED
WHOLE MEDITERRANEAN SEA BASS
WITH VEGETABLE CAPONATA

火焰鹽焗海鱸魚配西西里燉菜及香草油
FOR TWO 兩位用 **T S**
\$788



GRILLED AUSTRALIAN
WAGYU RIB-EYE – 300G

澳洲和牛肉眼扒 – 300 克
\$488

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



BREADED VEAL CUTLET
“ELEPHANT EAR” WITH ARUGULA SALAD
AND PARMESAN CHEESE, 450G

意式酥炸米蘭小牛扒配火箭菜沙律
及巴馬臣芝士 – 450 克
FOR TWO 兩位用 **T S**
\$398

MUSSELS, CLAMS, PRAWNS, BABY SQUID
AND WHITE FISH IN “GUAZZETTO”
WITH CRISPY SOURDOUGH

意式燉海鮮湯配酸種麵包 **S**
\$328

ROASTED BABY CHICKEN WITH
POTATOES, SEMI DRIED TOMATOES,
N'DUJA OIL AND GIARDINIERA

烤春雞配薯仔、半乾番茄、
意式辣肉腸油及意式醃菜 **S**
\$298

ROASTED BLACK COD WITH SAUTEED
SPINACH, BEARNAISE SAUCE
AND CAVIAR

香煎黑鱈魚配菠菜、賓利士汁及魚子醬
\$268

EGGPLANT PARMIGIANA

意式焗千層茄子 **V**
\$218

SIDE DISH 配菜

ASPARAGUS WITH
BEARNAISE SAUCE **V**

蘆筍佐賓利士汁
\$68

ROASTED
NEW POTATOES **V**

烤薯仔
\$68

MIXED SALAD **V**

雜錦沙律
\$68

ROASTED
BROCCOLINI **V**

烤西蘭花苗
\$68

DESSERT 甜品



TIRAMISU

CLASSIC / PISTACHIO / HAZELNUT
意大利芝士蛋糕 (經典/ 開心果/ 榛子) **T S**
\$168

DARK CHOCOLATE CREME BRULEE
WITH APRICOT GEL AND EXTRA
VIRGIN OLIVE OIL ICE CREAM

黑朱古力焦糖燉蛋配杏脯醬及特級初榨橄欖油雪糕
\$128

SELECTION OF HOMEMADE
GELATO AND SORBETS

自家製意式雪糕及雪葩
\$38/ SCOOP 球

*Cheer yourself up with our
signature tiramisu, which
in Italian is a literal
“pick-me-up”*



CHEF'S SIGNATURE



TABLESIDE MOMENTS



SHARING



VEGETARIAN

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE