



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

ADD-ON AUSTRALIAN BLACK TRUFFLE 澳洲黑松露 \$98

YELLOWTAIL CARPACCIO WITH CUCUMBER, LEMON AND YUZU DRESSING

油甘魚薄切配青瓜、檸檬柚子汁

\$218



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

GRILLED OCTOPUS SALAD WITH SALSA VERDE SAUCE, BABY GEM AND CONFIT POTATOES

烤八爪魚沙律配意大利青醬、
迷你羅馬生菜及油封薯仔

\$218

HANDMADE BURRATA FROM PUGLIA WITH HEIRLOOM CHERRY TOMATOES

布袋芝士配雜錦車厘茄 **T V**

\$198

RED PRAWN CARPACCIO WITH PICKLED ONIONS JAM, SPICY PISTACHIO AND AIOLI

薄切紅蝦配醃製洋葱果醬、香辣開心果
及蒜泥蛋黃醬

\$258

PORCINI MUSHROOM SOUP WITH BLACK TRUFFLE

黑松露牛肝菌野菌湯

\$108

PASTA AND RISOTTO

意粉及意大利飯

LOBSTER AND LIME LINGUINE

龍蝦青檸扁意粉 **S**

\$268

ITALIAN SAUSAGE AND SAFFRON RISOTTO

意大利香腸番紅花燴飯

\$228

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**

\$238

ADD-ON AUSTRALIAN BLACK TRUFFLE 澳洲黑松露 \$98



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

\$218



LINGUINE WITH CLAMS

辣蜆肉扁意粉 **S**

\$298

HOMEMADE WAGYU BEEF CHEEK RAVIOLI WITH PORCINI MUSHROOM AND VEAL JUS

自家製和牛面頰肉雲吞配牛肝菌及燒肉汁

\$248

MAIN COURSE

主食

AUSTRALIAN T-BONE

澳洲T骨牛排

FOR TWO 兩位用

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 **T S**

FOR TWO 兩位用

LIMITED AVAILABILITY. PREPARATION TIME 45 MINUTES
每日限量供應。製作需時45分鐘

\$788

SEAFOOD PLATTER

(LOBSTER, PRAWNS, OCTOPUS, CALAMARI,
CLAMS, MUSSELS, ZUCCHINI)

海鮮拼盤 (龍蝦、蝦、八爪魚、魷魚、蜆、青口及翠玉瓜)

FOR TWO 兩位用

\$788

*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

ADD-ON AUSTRALIAN BLACK TRUFFLE 澳洲黑松露 \$198

SMOKED HALF CHICKEN SERVED WITH GINGER MARINATED TOMATOES **T**

薑汁番茄烤燻雞 (半隻)

\$248



GRILLED AUSTRALIAN WAGYU RIB-EYE – 300G

澳洲和牛肉眼扒 - 300 克

\$488



HALIBUT FISH FILLET WITH BABY ASPARAGUS AND BUTTER SAUCE

比目魚配迷你蘆筍及牛油汁 **S**

\$268

EGGPLANT PARMIGIANA

意式焗千層茄子 **V**

\$218

SIDE DISH 配菜 **V**

ROASTED PUMPKIN

烤南瓜 \$68

MIXED SALAD

雜錦沙律 \$68

ROASTED NEW POTATOES

烤薯仔 \$68

ROASTED BROCCOLINI

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

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

ORANGE SEMIFREDDO WITH RHUBARB AND STRAWBERRY COMPOTE

意式香橙雪菲蛋糕配大黃根及士多啤梨醬

\$148

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



CHEF'S SIGNATURE



TABLESIDE MOMENTS



SHARING



VEGETARIAN

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE