



## 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



BEETROOT RISOTTO  
WITH GORGONZOLA

紅菜頭意大利飯配意大利藍芝士

\$268

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  
WITH PUMPKIN

意式焗千層南瓜茄子 **V**

\$248

## 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



SKULL

DARK CHOCOLATE AND SPICY MOUSSE WITH RASPBERRY FILLING

骷髏 (香辣黑朱古力慕斯配紅桑子內餡)

\$148



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



HALLOWEEN SPECIAL



CHEF'S SIGNATURE



TABLESIDE MOMENTS



SHARING



VEGETARIAN

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE