

APPETIZERS 頭盤

ANTIPASTI

SELECTION OF ICONIC ANTIPASTI, CAESAR SALAD
AND SOUP OF THE DAY
精選意寧谷頭盤

OR

MINISTRONE GENOVESE

ITALIAN VEGETABLE SOUP
傳統意大利雜菜湯

OR

CARPACCIO

US BEEF CARPACCIO, BLACK WINTER TRUFFLE,
ARUGULA, PESTO SAUCE, CHERRY TOMATOES

美國鮮牛肉片, 黑松露, 意大利火箭菜, 車厘茄

ADD \$120

PASTA 意大利麵

CAPELLINI

ANGEL HAIR, BOSTON LOBSTER, TOMATO SAUCE
天使麵, 波士頓龍蝦, 蕃茄汁

OR

CAVATELLI

PECORINO, BLACK TRUFFLE SAUCE
貓耳粉, 山羊芝士, 黑松露

OR

LINGUINE

HOKKAIDO SCALLOPS, ZUCCHINI CREAM,
WHITE WINE SAUCE

意大利扁麵, 北海道帶子, 迷你西葫蘆忌廉, 白酒汁

ADD \$120

MAIN COURSES 主菜

BACCALA

PAN-FRIED COD, ROASTED CAULIFLOWER,
CHERRY TOMATO CONFIT, PARSLEY SAUCE
鱈魚, 椰菜花, 車厘茄, 香芹汁

OR

AGNELLO

OVEN ROASTED LAMB RACK, EGGPLANT MOUSSELINE,
ROASTED BABY CARROTS, SAUTÉED SPINACH
燒羊鞍, 茄子慕絲, 小胡蘿蔔, 炒莧菜

OR

FILETTO DI MANZO

GRILLED US BEEF TENDERLOIN, FOIE GRAS,
CHIANTI REDUCTION
扒牛柳, 鵝肝, 意大利紅酒汁

ADD \$120

DESSERTS 甜品

CRÈME BRÛLÉE

VANILLA, MIXED BERRIES
法式燉蛋, 雜草莓

OR

TIRAMISU

傳統意大利芝士蛋糕

OR

CHOCOLATE DOME

PASSION FRUIT GRANITE
朱古力半圓慕絲蛋糕, 熱情菓

OR

GELATI O SORBETTI

SELECTION OF ICE CREAM OR SHERBET
精選雪糕或雪葩

OR

FRUTTA

SEASONAL FRESH FRUITS
鮮菓碟

4 COURSE MENU \$ 528

3 COURSE MENU \$ 498

OUR FOOD AND BEVERAGE MAY HAVE TRACES OF ANY ALLERGEN, AS OUR KITCHEN IS AN ENVIRONMENT WHERE ALL ALLERGENS MAY BE PRESENT. FOR THOSE WITH SPECIAL DIETARY REQUIREMENTS OR ALLERGIES WHO MAY WISH TO KNOW ABOUT THE FOOD INGREDIENTS USED, PLEASE ASK THE MANAGER.
我們的食物和飲料可能含有微量過敏原, 因為我們的廚房是一個可能存在任何過敏原的環境。如有特殊飲食要求或對某些食物過敏而希望瞭解食物成分, 請您聯繫餐廳經理。

PRICES ARE IN HONG KONG DOLLARS, SUBJECT TO 10% SERVICE CHARGE
所有價目另加一服務費, 均以港元計算