

ANTIPASTI & ZUPPE

頭盤

CAPELANTE	PAN-FRIED HOKKAIDO SCALLOPS, CARROT CREAM, TOASTED PUMPKIN SEEDS, RED RADISH, ITALIAN CAVIAR 北海道帶子, 甘筍忌廉, 南瓜子, 櫻桃蘿蔔, 意大利魚子醬	290
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, 香草醬, 車厘茄	360
MINISTRONE ALLA GENOVESE	VEGETABLE SOUP, PARMA HAM, PARMESAN, BASIL PESTO 傳統意大利雜菜湯	180
SCAMPO DEL MEDITERRANEO	MEDITERRANEAN LANGOUSTINE, GREEN PEAS TOASTED HAZELNUTS, BLACK TRUFFLE 地中海小龍蝦, 青豆, 榛子, 黑松露	360*
UOVO ORGANICO	ORGANIC ITALIAN SLOW COOKED EGG SMOKED SCAMORZA CHEESE ESPUMA, WHITE TRUFFLE 意大利有機蛋, 煙燻芝士泡沫, 白松露	500*
FEGATO GRASSO	PAN-FRIED GOOSE LIVER, CELERY ROOT CREAM, WHITE TRUFFLE 煎鵝肝, 芹菜根忌廉, 白松露	720*

PASTA 意大利粉

APPETIZER / MAIN

CAPELLINI CON ASTICE	ANGEL HAIR, BOSTON LOBSTER, TOMATO SAUCE, BASIL 天使麵, 波士頓龍蝦, 蕃茄汁, 香草	260 / 480
LITTLE NICHOLINI'S	RAVIOLI, BLACK TRUFFLE SAUCE 意大利雲吞, 黑松露, 芝士醬	260 / 480
SPAGHETTO DI GRAGNANO 36 MESI	36 MONTHS PARMESAN, VEAL REDUCTION, CAPERS, WHITE TRUFFLE 意大利粉, 三十六月巴瑪臣芝士, 牛仔汁, 酸豆, 白松露	480*
BOTTONI DI WAGYU	WAGYU BEEF RAVIOLI, SAFFRON CREAM, TOASTED ALMONDS, BLACK TRUFFLE 意大利雲吞, 和牛面頰, 番紅花忌廉, 杏仁, 黑松露	340*
PAPPARDELLE	PASTA, PORCINI MUSHROOMS, TARRAGON, WHITE TRUFFLE 自家手製寬條面, 牛肝菌, 香草, 白松露	680*

* PROMOTIONAL ITEMS HILTON HONORS GOLD & DIAMOND MEMBER CAN ENJOY 15% OFF.

* 推廣菜式 希爾頓榮譽客會會員金會籍和鑽石會籍會員可享八五折優惠。

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

PESCE & CARNE

主菜

SOGLIOLA
ALLA MUGNAIA

GRILLED OR MUGNAIA DOVER SOLE,
SEASONAL VEGETABLES, LEMON BUTTER SAUCE, PARSLEY
香煎或扒龍利魚柳, 檸檬牛油汁, 香草

600

LA COTOLETTA
ALLA MUGNAIA

VEAL MILANESE, CHERRY TOMATO SALAD, ARTICHOKE
米蘭炸薄片牛仔肉, 車厘茄, 朝鮮薊

500

FILETTO ALLA ROSSINI

PAN-FRIED BEEF TENDERLOIN, FOIE GRAS,
BLACK TRUFFLE, SPINACH, MARSALA SAUCE
煎牛柳, 鵝肝, 黑松露, 莧菜, 甜酒汁

660

LA FIORENTINA

ITALIAN T-BONE STEAK,
ROSEMARY POTATOES, SEASONAL VEGETABLES
意大利T骨牛扒, 新鮮時令蔬菜

1,500

ROMBO IN CROSTA

MEDITERRANEAN TURBOT, PISTACHIO CRUST
YELLOW ZUCCHINI MOUSSELINE, PARSLEY OIL, WHITE TRUFFLE
地中海多寶魚, 開心果, 意大利青瓜慕絲, 香芹油, 白松露

620*

PICCIONE
ALLA TOSCANA

ROYAL PIGEON, WILD MUSHROOMS, PUMPKIN MUSTARD,
BLACK TRUFFLE
意大利乳鴿, 野菌, 南瓜芥末, 黑松露

660*

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