

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

GAMBERI

TIGER PRAWNS, SUMMER VEGETABLE CARPIONE,
BOTTARGA MAYONNAISE
虎蝦, 醃蔬菜, 乾魚子蛋黃醬

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

ARTICHOKE, SUMMER TRUFFLE SAUCE, PECORINO
貓耳粉, 朝鮮薊, 黑松露忌廉, 山羊芝士

OR

LINGUINE

HOKKAIDO SCALLOPS, ZUCCHINI CREAM,
WHITE WINE SAUCE

意大利扁麵, 北海道帶子, 西葫蘆忌廉, 白酒汁

ADD \$120

MAIN COURSES 主菜

SALMONE

PAN-FRIED SALMON, PINK PEPPER SAUCE,
SUMMER GREEN BEAN SALAD
煎三文魚, 粉紅胡椒, 青豆沙律

OR

AGNELLO

ROASTED LAMB RACK, MORELS MUSHROOMS,
RED WINE REDUCTION
烤羊鞍, 羊肚菌, 紅酒汁

OR

FILETTO DI MANZO

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

ADD \$150

DESSERTS 甜品

PANNA COTTA

BASIL, VANILLA, BERRIES, STRAWBERRY FOAM
意式奶凍, 羅勒, 雲呢拿, 雜莓, 草莓泡沫

OR

TIRAMISU

TRADITIONAL STYLE, COFFEE ICE CREAM, VANILLA SAUCE
傳統意大利芝士蛋糕

OR

CHOCOLATE DOME

DARK CHOCOLATE MOUSSE, EXOTIC FOAM, MANGO COULIS
朱古力半圓慕絲蛋糕, 芒果醬

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 \$ 568

3 COURSE MENU \$ 538

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