

Appetizers 頭盤

✓ Classic Caprese

mozzarella and tomato salad

水牛芝士伴香草番茄沙律

\$148

Beef carpaccio with arugula salad and balsamic vinegar, Parmesan and truffle dressing

薄片生牛肉伴火箭菜沙律松露醋汁

\$168

Thin sliced yellow fin tuna, fennel and orange salad with lemon vinaigrette

薄切黃鰭吞拿魚茴香橙沙律配檸檬醋汁

\$168

Pan fried goose liver with fresh apple and walnut salad

香煎鵝肝伴蘋果合桃沙律

\$188

Fried mixed seafood

"Calamari, shrimps, mussels" and rocket leaves with spiced aioli

脆炸雜錦海鮮 "魷魚、蝦、青口" 伴火箭菜沙律配香辣蒜蓉蛋黃醬

\$148

Prosciutto

San danielle with rock melon

聖丹尼爾火腿伴蜜瓜

\$188

Soup 湯

✓ Wild mushroom soup

野菌蘑菇湯

\$88

Lobster broth with vegetables

龍蝦雜菜湯

\$118

Pasta 意粉

Fettuccini Marinara

Fettuccini with selection of finest seafood and garlic tomato sauce
海鮮闊條麵配香蒜番茄汁

starter \$148, main course \$258

Linguine Vongole

Linguine with clams and white wine sauce
蜆肉扁意粉配白酒汁

starter \$168, main course \$268

Spaghetti with bottarga and king prawns

大蝦及烏魚子意大利粉

starter \$168, main course \$268

Black squid ink spaghetti with lobster and cherry tomato sauce

龍蝦墨魚汁意大利粉配車厘茄汁

starter \$208, main course \$298

Traditional spaghetti bolognese with fresh basil and Parmesan cheese

肉醬意大利粉

starter \$148, main course \$228

Ravioli with butternut squash, ginger, parsley, olive oil emulsion and caramelized almonds

薑味南瓜雲吞配橄欖油及焦糖杏仁

starter \$158, main course \$248

Risotto 意大利飯

♥ Harvest asparagus risotto with shaved Parmesan

蘆筍意大利飯

starter \$148, main course \$228

Seafood 海鮮

Pan fried cod fish fillet with cannellini beans and baby artichoke

香煎鱈魚柳伴燴白豆及朝鮮薊

\$248

Chargrilled tuna, rosemary potato, greens, pesto and tomatoes

扒吞拿魚伴香草薯仔及番茄沙律

\$248

Grilled garlic king prawns with arugula salad and roasted pine nut dressing

香蒜扒大蝦伴火箭菜沙律

\$298

Olive oil poached salmon with basil mashed potato and baby spinach

三文魚柳香草薯蓉及菠菜

\$248

Main course 主菜

Grilled fillet of Angus beef with foie gras, polenta and baby spinach

扒安格斯牛柳伴鵝肝玉米糕及菠菜

\$328

Roasted rack of lamb with bell peppers, aubergine puree

燒羊鞍伴甜椒及茄子蓉

\$298

Osso buco with saffron risotto and green peas

燴牛膝伴番紅花意大利飯及青豆

\$268

Side orders 伴菜

Rocket salad with parmesan shavings 火箭菜芝士沙律 **\$58**

Baby spinach salad with walnut dressing 合桃汁菠菜沙律 **\$58**

Roasted olive oil potatoes 橄欖油燒薯仔 **\$58**

Sautéed baby spinach 炒菠菜 **\$58**

Broccoli with roasted pine nuts 松子仁西蘭花 **\$58**

Deep fried zucchini tempura 炸意大利青瓜 **\$58**

Prices are subject to 10% service charge

價目另收加一服務費

Dessert 甜品

Traditional tiramisu
意大利甜芝士慕絲
\$78

Ricotta pudding
芝士布丁
\$68

Crispy apple tart, vanilla ice-cream
香脆蘋果撻配雲呢拿雪糕
\$78

Italian ice-cream
意大利雪糕
\$68

Raspberry panna cotta
紅莓意大利奶凍
\$68

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