

PEPINO A La Carte Menu

Antipasti (Appetizers)

頭盆

Beef Carpaccio \$128

生牛肉薄片

with Arugula, Aged Pecorino Cheese and Truffle Oil

Smoked Salmon Gravlax \$158

刁草煙三文魚配水瓜柳

Smoked Salmon Marinated in Dill with Capers

Scampi Salad \$198

龍蝦仔沙律

With Mushroom, Artichokes, Semi Dried Tomato and Citrus



Tomato and Buffalo Mozzarella \$118

水牛芝士蕃茄碟

Served with Arugula and Fresh Basil

Chicken and Cranberry Salad \$128

雞肉金巴利沙律

With Lemon Potato Salad and Truffle Oil

Scallop Katafi \$158

焗香脆帶子卷配莧菜

Oven Baked Scallop and Spinach in Katafi with Capsicum Piccalilli

Salade Nicoise \$148

尼哥斯吞拿魚沙律

Pan-seared Tuna with Haricot Vert, Anchovies, Boiled Egg and Kalamata



Mixed Lettuce Salad

雜菜沙律配車厘茄

Butter Lettuce and Mesclun with Cherry Tomato and Vinaigrette

Large : \$118 Small : \$78

Zuppe (Soup)

湯類

Baked Onion Soup 焗芝士洋蔥湯 \$108

With Cheese Crust



Minestrone Classic 傳統意大利雜菜湯 \$88

Classic Minestrone Soup

Soup of the Day 是日餐湯 \$78

Please ask your server for the daily



Vegetarians Dishes 素食者菜式

All prices are subject to 10% service charge 另加一服務費

Primi Piatti (Pasta & Risotto)

意大利粉麵類

Black Squid Ink Fettuccine

扒帶子墨魚汁闊條麵

With Zucchini, Kalamata and Grilled Scallops

Large : \$198 Small : \$108

Pappardelle di Salsiccia Pasta

意大利香腸配煙水牛芝士闊條麵

With Salsiccia Sausage and Smoked Mozzarella

Large : \$178 Small : \$98



Wild Mushroom and Ricotta Ravioli \$188

意大利雲吞配野菌配莧菜蕃茄汁

Served with Baby Spinach and Light Tomato Sauce



Penne Napolitana \$158

鮮茄香草汁尖通粉

Tomato Coulis Cooked with Oregano and Basil

Spaghetti Bolognese \$188

肉醬意粉

Minced Beef Braised in Demi Glace

Fettuccine Carbonara \$188

卡邦闊條麵

Mushroom and Bacon with Egg Yolk Cream



Vegetarian Lasagna \$158

芝士素菜千層麵

Vegetable Ratatouille with Tomato Sauce and Smoked Mozzarella

Seafood Risotto \$218

海鮮意大利飯

Selected Fresh Seafood in Tomato Risotto



Vegetarians Dishes 素食者菜式

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Pizza (Stone Baked Pizza)
石烤焗薄餅

Hawaiian \$158

菠蘿火腿薄餅

Pineapple and Gammon Ham

El Diable \$158

香辣雞肉薄餅

Cajun Chicken, Cherry Tomato, Jalapeno and Romesco



Caprese \$158

水牛芝士車厘茄薄餅

Fresh Cherry Tomatoes, Buffalo Mozzarella and Basil

Fungi de Parma \$158

野菌配風乾火腿薄餅

with Porcini Mushroom and Parma Ham

Pepperoni \$158

辣肉腸薄餅

with Pepperoni, Tomato Sauce and Mozzarella

Black Forest \$168

磨菇莧菜仔薄餅

With Mushroom, Roasted Garlic and Baby Spinach Salad

Secondi (Main Courses) 主菜

Grilled US Prime Sirloin Steak \$368

扒美國特級西冷

With Asparagus and Red Wine Reduction

Roasted Rack of Lamb \$268

開心果碎焗羊架

Pistachio Crust Served with a Cherry Tomato Confit

Grilled King Prawn \$298

扒大蝦配白豆、香脆意火腿

With Cannellini Bean Ragout and Crispy Parma Ham

Canadian Porterhouse \$318

T骨扒配紅酒濃汁

Beef T-Bone Steak with Red Wine Reduction

Osso Buco \$228

燴牛仔膝配紅花意大利飯

Braised Veal Shank with Gremolata and Saffron Risotto

Dover Sole \$268

龍脷柳配牛油汁 (炭燒或清蒸)

Boneless Sole Fish with Beurre Blanc (Grilled or Steamed)



Portabello Mushroom \$208

油浸大磨菇配羊芝士薯蓉

Confited Portabello with Goat Cheese Mashed Potato and Asparagus



Dolci, Frutta & Formaggio
(Desserts, Fruits and Cheeses)
甜品及芝士

Tiramisu \$88
意大利芝士餅
With Ricotta Cheese

Crème Brûlée \$88
法式焗焦糖布丁
With Vanilla Seed

Chocolate Pudding \$98
朱古力“心太軟”布甸
With Chocolate Truffle & Vanilla Ice Cream

Baked Caramelized Apple Tarte with Crumble \$98
焗蘋果撻配香脆酥粒
With Vanilla Ice Cream

Kid's Chocolate Special \$78
特選兒童朱古力拼盤
Chocolate Brownies, Chocolate Ice Cream and Chocolate Macaroon

Fruit Platter \$98
鮮果盤
(Please ask for daily selection of seasonal fruits)

Cheese of the Month \$148
芝士盤
(Please ask your server)