



# PEPINO SEASONAL DINNER SET 晚市時令套餐

HK\$988 for 2 persons 2位用

2 Starters + 2 soups + 2 Mains + 2 Desserts  
2前菜 + 2湯 + 2主菜 + 2甜品

HK\$1,888 for 4 persons 4位用

3 Starters + 4 soups + 4 Mains + 4 Desserts  
3前菜 + 4湯 + 4主菜 + 4甜品

## STARTERS

前菜

Carpaccio Di Ricciola 薄切生油甘魚

Yellowtail, Caviar, Zucchini, Pesto, Lemon Olive Oil 油甘魚, 魚子醬, 意大利青瓜, 羅勒青醬, 檸檬橄欖油

Burrata Buffalo 意大利水牛芝士

Heirloom Tomatoes, Basil, Extra Virgin Olive Oil 原種蕃茄, 羅勒, 特級初榨橄欖油

Verdure Alla Griglia 意大利烤雜菜

Roasted Mixed Root Vegetable, Parma Ham, Balsamico Dressing 烤根莖雜菜, 巴馬火腿, 橄欖黑醋汁

SOUP  
湯

Cream of Porcini Mushroom Soup 牛肝菌忌廉湯

MAINS  
主菜

Charcoal Grilled Black Angus Tenderloin 炭烤黑安格斯牛柳

Herbs Mashed Potatoes, Salsa Verde, Mushroom Sauce 香草薯蓉, 莎莎醬, 蘑菇汁

*Amarone Valpolicella D.O.C.G., Cesari, Veneto, 2019*

Baked Salmon Fillet 烤三文魚柳

Vegetable Tian, Bouillabaisse 千層蔬菜, 海龍皇汁

*Soave D.O.C., Cesari, Veneto 2022*

Linguine Alla Vongole in Rosso 蕃茄蜆肉扁意粉

Fresh Clams, Garlic, Basil, Cherry Tomatoes 蜆肉, 蒜, 羅勒, 車厘茄

*Pinot Grigio, Cesari, Veneto, 2023*

Beetroot Risotto 紅菜頭意大利飯

Roasted Beetroot, Roasted Pumpkins, Feta Cheese, Parmesan Sauce 烤紅菜頭, 烤南瓜, 羊奶芝士, 巴馬臣芝士汁

*Valpolicella Ripasso D.O.C., Cesari, Veneto 2019*

Pizza Prosciutto E Rucola 意大利燻火腿芝麻菜薄餅

San Marzano D.O.P. Tomato, Agerola Fior Di Latte Mozzarella, Prosciutto, Arugula, Parmesan

聖馬扎諾番茄, 阿傑羅拉水牛芝士, 意大利燻火腿, 芝麻菜, 巴馬臣芝士

DESSERT  
甜品

Italian Diplomatico 意大利外交官蛋糕

Strawberry Compote, Custard Cream, Puff Pastry 士多啤梨蜜餞, 吉士忌廉, 酥皮

Tiramisu 意式芝士蛋糕

Mascarpone, Coffee, Lady Finger, Marsala, Egg Yolk 意式軟芝士, 咖啡, 手指餅, 瑪莎拉酒, 蛋黃

COFFEE or TEA

咖啡 或 茶

Additional HK\$68 with a glass of wine pairing 另加 HK\$68可以配餐酒一杯



Chef Recommendations 廚師推介



Vegetarian 素食



Gluten-free 無麩質

All price are subject to 10% service charge  
以上價目另收加一服務費

Please advise our server if you have any food allergies or particular dietary preferences  
如有任何食物敏感或膳食偏好, 請知會餐廳職員