

STARTERS 前菜

Italian Antipasti Platter \$248
意式前菜拼盤 

Prosciutto, Coppa Ham, Salami, Mozzarella Bufala, Olives, Confit Pepper, Artichoke, Roasted Cherry Tomatoes
意大利燻火腿, 豬頸肉火腿, 沙樂美香腸, 意大利水牛芝士, 橄欖, 油封甜椒, 朝鮮薊, 烤車厘茄

Beef Carpaccio \$208
生牛肉片  

Homemade Pesto, Sun-dried Tomatoes, Arugula, Parmesan
自家制羅勒青醬, 蕃茄乾, 芝麻菜, 巴馬臣芝士

Pan-seared Foie Gras \$208
香煎鴨肝   

Brandy Caramelized Apple, Homemade Brioche
白蘭地焦糖蘋果, 自家製法式奶酥麵包

Burrata di Bufala \$188
意大利軟芝士   

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

Pork Vitello Tonnato \$188
意式豬柳吞拿魚汁   

Thin-sliced Pork Tenderloin, Tuna, Capers, Anchovies, White Wine, Mayo, Caper Berries
薄切豬柳, 吞拿魚, 水瓜榴, 銀魚柳, 白酒, 蛋黃醬, 水瓜榴果

Caprese Prosciutto Salad \$185
卡布里燻火腿沙律  

Heirloom Tomatoes, Buffalo Mozzarella, Basil, Balsamic Dressing
原種蕃茄, 水牛芝士, 羅勒, 意大利黑醋汁

Smoked Salmon Caesar Salad \$168
煙三文魚凱撒沙律   

Baby Lettuce, Parmesan, Bacon, Crouton, Caesar Dressing
生菜, 巴馬臣芝士, 煙肉, 烤麵包粒, 凱撒沙律醬

-  Milk 牛奶及其制品
-  Molluscs 軟體類
-  Nuts 堅果
-  Shellfish 貝殼類
-  Vegetarian 素食者
-  Gluten Free 無麩質
-  Gluten 穀物(含麩質)
-  Chef Recommendations 廚師推介

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

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SOUPS 湯

Zuppa Di Aragosta \$168
龍蝦湯   
Lobster, Grappa
龍蝦, 意式白蘭地

Minestrone \$138
意大利雜菜湯  
Vegetables, Tomato Broth
蔬菜, 蕃茄湯

NEAPOLITAN PIZZAS 拿坡里薄餅
(Preparation time 25 minutes)

Guanciale E Pecorino \$188
風乾豬面頰肉羊奶芝士薄餅  
San Marzano Tomatoes, Agerola Fior di latte Mozzarella, Red Onion, Basil
蕃茄, 水牛芝士, 紅洋葱, 羅勒

Vegetarian \$188
素菜薄餅   
San Marzano Tomatoes, Agerola Fior di latte Mozzarella, Baby Spinach, Mushrooms, Olives
蕃茄, 水牛芝士, 菠菜苗, 蘑菇, 橄欖, 蕃茄

Prosciutto E Funghi \$188
意大利燻火腿蘑菇薄餅  
San Marzano Tomatoes, Agerola Fior di latte Mozzarella, Prosciutto, Mushrooms
蕃茄, 水牛芝士, 意大利燻火腿, 蘑菇

Quattro Formaggi \$188
四式芝士薄餅   
Agerola Fior di latte Mozzarella, Gorgonzola, Pecorino, Ricotta, Walnut, Honey
水牛芝士, 藍芝士, 羊奶芝士, 乳清芝士, 核桃, 蜜糖

Margherita \$168
蕃茄羅勒薄餅   
San Marzano Tomatoes, Agerola Fior di latte Mozzarella, Basil, Extra Virgin Olive Oil
蕃茄, 水牛芝士, 羅勒, 特級初榨橄欖油



Vegetarian 素食者



Chef Recommendations 廚師推介



Milk 牛奶及其制品



Gluten 穀物(含麩質)



Nuts 堅果

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PASTAS & RISOTTOS 意大利麵及飯

Linguine Alla Vongole

\$248

蜆肉扁意粉



Clams, Garlic, Basil, Chili, White Wine
蜆肉, 蒜, 羅勒, 辣椒, 白酒

Confit Duck Foie Gras Ravioli

\$248

油封鴨肉鵝肝意式雲吞



Duck Meat, Caramelized Onions, Mushrooms
鴨肉, 檸檬, 焦糖洋蔥, 蘑菇

Mushroom Risotto, Rocket Salad

\$228

蘑菇意大利飯, 芝麻菜沙律



Porcini, Assorted Mushroom, Black Truffle Paste, Parmesan
牛肝菌, 雜錦菇, 黑松露醬, 巴馬臣芝士

Shrimp Fettuccine

\$188

鮮蝦寬麵條



Homemade Fettuccine, Basil Pesto, Pecorino, Extra Virgin Olive Oil
自家製寬麵條, 羅勒青醬, 羊奶芝士, 特級初榨橄欖油

Spaghetti Carbonara

\$188

蛋黃煙肉意粉



Sautéed Guanciale, Egg Yolk, Parmesan, Black Pepper
炒風乾豬面頰肉, 蛋黃, 巴馬臣芝士, 黑胡椒

 Milk 牛奶及其制品

 Molluscs 軟體類

 Vegan 纯素食者

 Celery 芹菜

 Gluten 穀物(含麩質)

 Shellfish 貝殼類

 Vegetarian 素食者

 Egg 雞蛋

 Chef Recommendations 廚師推介

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MAINS 主菜

Pistachio, Herbs Crusted Lamb Rack \$388

開心果香草羊架     

Mashed Potatoes, Mushroom Sauce
薯蓉, 蘑菇汁

Grilled Beef Sirloin \$368

烤西冷牛扒   

Snow Pea, Guanciale Potatoes, Creamy Peppercorn Sauce
豌豆, 風乾豬面頰肉薯仔, 忌廉胡椒汁

Smoked Roasted Spring Chicken \$288

煙燻烤春雞  

Roasted Mediterranean Vegetables, Mint Yogurt Sauce
烤地中海蔬菜, 薄荷乳酪汁

Mussels Marinara \$288

意式蕃茄醬煮青口   

Tomato Sauce, Cherry Tomatoes, Olives, Basil, Toasted Garlic Bread
蕃茄醬, 車厘茄, 橄欖, 羅勒, 蒜蓉包多士

Sole Meuniere \$278

香煎龍脷魚   

Capers, Lemon, Potatoes, Butter, Herbs
橄欖, 檸檬, 薯仔, 牛油, 香草

Eggplant Parmigiana \$228

芝士焗千層茄子    

Deep-Fried Eggplant, Tomatoes, Mozzarella
炸茄子, 蕃茄, 水牛芝士

SIDES 配菜

Grilled Asparagus 烤蘆筍  \$68

Sautéed Mushrooms 炒蘑菇  \$68

Mashed Potatoes 薯蓉   \$68

Deep-Fried Mozzarella Stick 炸芝士條   \$68

 Milk 牛奶及其制品  Nuts 堅果  Mustard 芥末  Fish 魚類
 Vegetarian 素食者  Gluten Free 無麩質  Gluten 素食者
 Chef Recommendations 廚師推介

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DESSERTS 甜品

Tiramisu \$98

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

Rum Baba \$88

罌酒蛋糕   

Orange Compote, Vanilla Whipped Cream, Rum Syrup, Apricot Jam
糖煮橙肉, 雲呢拿鮮奶油, 罌酒糖漿, 杏桃果醬

Panna Cotta \$78

意式奶凍  

Homemade Raspberry Coulis
自製紅桑莓醬

Italian Gelato Served with Mixed Berries \$68 / Scoop

意式雪糕 配雜莓 

Chocolate / Coffee / Hazelnut  / Lemon
朱古力 / 咖啡 / 榛子  / 檸檬

-  Gluten 穀物(含麩質)  Milk 牛奶及其制品  Egg 雞蛋  Fish 魚類
-  Nuts 堅果  Vegetarian 素食者
-  Chef Recommendations 廚師推介

Sparkling Wine

	Gls	Btl
Franciacorta Cuvee Prestige Edizione 46. Ca'del Bosco, Lombardy, N.V.	\$198	\$990
Prosecco DOC, Chiaro Veneto, N.V.	\$108	\$540
Rose Brut, Sacchetto, Veneto, N.V.	\$108	\$540

White Wine

Collio Pinot Grigio, LIVON, Friuli, 2022	\$98	\$490
Pinot Grigio, LAMURA, Sicily, 2021	\$98	\$490
Vermentino, ATILIUS, Toscane, 2022	\$98	\$490
Gavi DOCG, CANTINE VOLPI, Piedmont, 2022	\$108	\$540

Red Wine

Merlot, LIVON, Friuli, 2018	\$98	\$490
Nero d'Avola, LAMURA, Sicily, 2021	\$98	\$490
Chianti Riserva DOCG, ATILIUS, Toscane, 2018	\$108	\$540
Barbera D'Asti, DAMILANO, Piedmont, 2021	\$118	\$590

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Champagne

Larmandier-Bernier, Latitude, Extra Brut, Champagne, N.V.	Btl \$1,188
H.Billiot, Brut, Reserve, Grand Cru, Champagne, N.V.	\$988

White Wine - Italy

Pinot Grigio, Elena Walch, Castel Ringberg, Alto Adige, 2018	\$788
Carricante, Benanti, Etna Bianco, Terre Siciliane, 2016	\$588
Benito Ferrara, Fiano di Avellino, Campania, 2010	\$588

White Wine — France

Domaine Alain Chavy, Puligny-Montrachet, 1er Cru, Les Clavoillons, Burgundy, 2015	\$1,588
Domaine Long-Depaquit, Albert Bichot, Chablis, 1er Cru, Les Vaillons, Burgundy, 2016	\$988

White Wine — U.S.A.

Chardonnay, Grgich Hills, Estate Grown, Napa Valley, 2013	\$1,088
Sauvignon Blanc, Somerston, Napa Valley, 2011	\$988
Muscat Blanc, Kokomo, Timber Crest Vineyard, Dry Creek Valley, 2015	\$588
Grenache Blanc, Priest Ranch, Napa Valley, 2015	\$588

White Wine — Australia

Chardonnay, Pierro, Margaret River, 2016	\$1,288
Sauvignon Blanc, Shaw And Smith, Adelaide Hills, 2018	\$568
Semillon, Torbreck Woodcutter's, Barossa Valley, 2016	\$468

White Wine — New Zealand

Chardonnay, Greywacke, Marlborough, 2014	\$738
Riesling, Rippon, Central Otago, 2016	\$568
Sauvignon Blanc, Churton, Marlborough, 2020	\$528

White Wine — Hungary

Furmint, Mad Tokaj, Szent Tamás, 2015	\$428
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Dessert Wine — Italy

Trebbiano, San Felice, Vin Santo del Chianti Classico, Tuscany, 2009 (375ml)	\$598
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Red Wine - Italy

Antinori, Tignanello, Tuscany, 2015	\$2,288
San Felice, Campogiovanni Brunello di Montalcino, Tuscany, 2012	\$1,188

Red Wine - France

Château Pichon Longueville, Comtesse de Lalande, Pauillac, Grand Cru, 2003	\$4,388
Domaine de Montille, Volnay 1er Cru, Les Brouillards, Burgundy, 2011	\$1,888
Les Pagodes De Cos, Cos d'Estournel, Saint Estephe, 2012	\$1,088
Roger Sabon, Chateaneuf du Pape, Les Olivets, Rhône Valley, 2015	\$688
Les Haut-Médoc, Château Giscours, Haut-Médoc, 2015	\$628

Red Wine — U.S.A.

Cabernet Sauvignon, Chateau Montelena, Napa Valley, 2013	\$1,388
Zinfandel, Mantra, Old Vines Reserve, Alexander Valley, 2013	\$738

Red Wine — Australia

Shiraz, Kilikanoon, Oracle, Clare Valley, 2009	\$1,488
Shiraz, By Farr, Geelong, 2011	\$1,288
Pinot Noir, Paringa Estate, Mornington Peninsula, 2017	\$588

Red Wine — New Zealand

Merlot, Ata Rangi, Celebre, Martinborough, 2014	\$668
Bordeaux Blend, Te Mania, Three Brothers, Nelson, 2015	\$488
Merlot, Tahuna, Hawke's Bay, 2016	\$428

Red Wine — Hungary

Bordeaux Blend, Bock, Royal Cuvée, Villány, 2013	\$668
Bordeaux Blend, Tiffán's, Lucia Cuvée, Villány, 2009	\$688

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