

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

Pan-seared Foie Gras \$228

香煎鴨肝   

Figs, Olive Focaccia, Masala Wine Sauce

無花果、橄欖香草麵包、瑪莎拉酒汁

Beef Carpaccio \$218

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

Mediterranean Seafood Salad \$198

地中海海鮮沙律     

Scallops, Squid, Clams, Shrimps, Cucumber, Tomatoes, Lettuce, Lemon Olive Oil

帶子、魷魚、蜆、中蝦、青瓜、蕃茄、生菜、檸檬橄欖油

Burrata & Prosciutto Salad \$188

意大利軟芝士燻火腿沙律   

Heirloom Tomatoes, Basil, Balsamic Dressing

原種蕃茄、羅勒、意大利黑醋汁

Caesar Salad \$148

凱撒沙律   

Baby Lettuce, Parmesan, Bacon, Crouton, Caesar Dressing

嫩葉生菜、巴馬臣芝士、煙肉、烤麵包粒、凱撒沙律醬

Deep-fried Mozzarella Stick \$88

炸芝士條  

Tomato Sauce

蕃茄汁

 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 prices are subject to 10% service charges

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

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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

Carrot & Ginger Veloute

\$138

甘荀薑濃湯   

Coconut Milk

椰奶

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NEAPOLITAN PIZZAS 拿坡里薄餅

(Preparation time 25 minutes)

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

Carbonara \$188

卡邦尼薄餅   

San Marzano Tomatoes, Agerola Fior di latte Mozzarella, Bacon, Cooked Ham, Onion, Egg, Parmesan
蕃茄、水牛芝士、煙肉、熟火腿、洋蔥、蛋、巴馬臣芝士

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

Quattro Formaggi \$188

四式芝士薄餅  

San Marzano Tomatoes, Agerola Fior di latte Mozzarella, Gorgonzola, Pecorino, Ricotta
蕃茄、水牛芝士、籃芝士、羊奶芝士、乳清芝士

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 \$228

蜆肉扁意粉   

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

Pumpkin Risotto \$218

南瓜意大利飯  

Guanciale, Mushrooms, Parmesan
風乾豬面頰肉、蘑菇、巴馬臣芝士

Mushroom Risotto, Rocket Salad \$198

蘑菇意大利飯, 芝麻菜沙律   

Porcini, Assorted Mushrooms, Parmesan, Pecorino
牛肝菌、雜蘑菇、巴馬臣芝士、羊奶芝士

Shrimp Spaghetti \$198

鮮蝦意大利粉     

Spinach, Anchovy, Pecorino, White Wine Sauce
菠菜、銀魚柳、羊奶芝士、白酒汁

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

Ravioli Spinach, Ricotta Cheese \$178

菠菜乳清芝士意大利雲吞    

Roasted Cherry Tomatoes, Basil, Tomato Sauce
烤車厘茄、羅勒、蕃茄汁

 Milk 牛奶及其制品  Molluscs 軟體類  Vegan 純素食者  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 Herbed-crusted Lamb Rack \$388

開心果香草羊架     

Mashed Potatoes, Mushroom Sauce
薯蓉、蘑菇汁

Grilled Beef Tenderloin \$348

烤牛柳   

Hasselback Potatoes, Sautéed Mushrooms, Dijon Mustard Sauce
風琴馬鈴薯、炒蘑菇、第戎芥末汁

Italian Roasted Spring Chicken \$288

意式烤春雞  

Leek, Garlic Risotto, Sun-Dried Tomatoes, Fried Crispy Garlic
京蔥香蒜意大利飯、蕃茄乾、炸脆蒜

Grilled Octopus \$268

烤八爪魚    

Creamy Polenta, Chimichurri, Tomato Sauce
忌廉粟米糊、阿根廷青醬、蕃茄汁

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, Pecorino \$68

烤蘆筍、羊奶芝士  

Sautéed Mushrooms 炒蘑菇  \$68

Mashed Potatoes 薯蓉   \$68

French Fries, Mayo 薯條、蛋黃醬   \$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  Soybean 大豆及其制品

 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 Wine, Egg Yolk
意式軟芝士、咖啡、手指餅、瑪莎拉酒、蛋黃

Sbriciolata \$88

意大利金寶批   

Sour Cherries, Ricotta, Dark Chocolate
酸櫻桃、乳清芝士、黑朱古力

Panna Cotta \$78

意式奶凍  

Homemade Raspberry Coulis
自製紅桑莓醬

Ice Cream Served with Mixed Berries \$68 / Scoop

雪糕 配雜莓  

Vanilla / Chocolate / Strawberry
雲呢拿 / 朱古力 / 草莓

 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

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Champagne	Btl
Larmandier-Bernier, Latitude, Extra Brut, Champagne, N.V.	\$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

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

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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

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

Red Wine - New Zealand

Merlot, Ata Rangi, Celebre, Martinborough, 2014	\$668
Bordeaux Blend, Te Mania, Three Brothers, Nelson, 2015	\$488

Red Wine - Hungary

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

Dessert Wine - Italy

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