

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

Vitello Tonnato

\$198

意式牛仔肉片吞拿魚汁

Pickled Shallots, Capers, Tuna Sauce

醃製紅蔥頭、水瓜柳、吞拿魚汁

Classic Burrata Salad

\$168

意大利軟芝士

Heirloom Tomatoes, Basil Puree, Tomato Vinaigrette Dressing

原種蕃茄、羅勒醬、蕃茄油醋汁

Sicilian Fennel Orange Salad

\$148

西西里茴香香橙沙律

Dill, Black Olives, Pine Nuts, Lemon Vinaigrette

蒔蘿、黑橄欖、松子、檸檬油醋汁

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

Sicilian Arancini

\$128

西西里炸飯糰

Rich Tomato Sauce

特濃蕃茄汁

 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  Egg 雞蛋  Vegan 純素食者

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

如有任何食物敏感或膳食偏好，請知會餐廳職員

SOUPS 湯

Zuppa Di Aragosta \$168

龍蝦湯   



Lobster, Grappa

龍蝦、意式白蘭地

Seafood Cioppino \$138










意式海鮮湯  

Minestrone \$138

意大利雜菜湯  

Vegetables, Tomato Broth

蔬菜、蕃茄湯

 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

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
如有任何食物敏感或膳食偏好，請知會餐廳職員

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

Siciliana \$188

西西里薄餅  

San Marzano Tomatoes, Agerola Fior di latte Mozzarella, Anchovy, Oregano
蕃茄、水牛芝士、銀魚柳、牛至

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

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

如有任何食物敏感或膳食偏好，請知會餐廳職員




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

Casarecce Alla Caponata \$198

西西里茄子燴意大利捲意粉   

Zucchini, Capsicum, Parmesan, Tomato Sauce
意大利青瓜、甜椒、巴馬臣芝士、蕃茄汁

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

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
如有任何食物敏感或膳食偏好, 請知會餐廳職員

MAINS 主菜

Pistachio Herbed-crust 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

Braised Beef Cheek \$308

紅酒燴牛面頰   

Mashed Potatoes, Roasted Seasonal Vegetables, Port Wine Jus
薯蓉、烤時令蔬菜、砵酒汁

Pan-seared Cod \$308

香煎鱈魚  

Sautéed Spinach, Seafood Broth
炒菠菜、海鮮高湯

Sicilian Fried Pork Chop \$268

西西里式炸豬扒   

Cherry Tomato Arugula Salad, Lemon Wedge
車厘茄芝麻菜沙律、檸檬角



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

 Vegetarian 素食者  Gluten Free 無麩質  Gluten 素食者

 Chef Recommendations 廚師推介  Soybean 大豆及其制品

 Fish 魚類

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

如有任何食物敏感或膳食偏好，請知會餐廳職員



MSC-C-52858

Seafood with this mark comes from an MSC certified sustainable fishery.
www.msc.org

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

Apple Strudel \$88

蘋果批   

Cinnamon, Puff Pastry, Vanilla Sauce
肉桂、酥皮、雲呢拿汁

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

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

如有任何食物敏感或膳食偏好，請知會餐廳職員

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

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
如有任何食物敏感或膳食偏好，請知會餐廳職員

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
--	-------

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
如有任何食物敏感或膳食偏好，請知會餐廳職員