

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

Baccalà Mantecato \$198

威尼斯式忌廉鱈魚慕斯   

Tuna Carpaccio \$188

薄切吞拿魚  

Capers, Arugula, Orange Wedge, Balsamic Vinaigrette

水瓜柳、芝麻菜、香橙、油醋汁

Classic Burrata Salad \$168

經典意大利軟芝士沙律  

Cherry Tomatoes, Arugula, Basil, Balsamic Vinaigrette

車厘茄、芝麻菜、羅勒、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 纯素食者

All prices are subject to 10% service charges
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SOUPS 湯

Zuppa Di Aragosta \$168
龍蝦湯   

Lobster, Grappa
龍蝦、意式白蘭地

Brodetto \$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
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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

Con Coppa Stagionata \$188

意式風乾豬頸脊肉薄餅  

San Marzano Tomatoes, Agerola Fior di latte Mozzarella
蕃茄、水牛芝士

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、藍芝士、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, Chilli, White Wine

蜆肉、蒜、羅勒、辣椒、白酒

Risotto al Nero di Seppia \$198

墨魚汁海鮮意大利飯    

Cuttlefish, Mussels, Prawns

墨魚、青口、鮮蝦

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  

Mashed Potatoes, Seasonal Vegetables, Red Wine Jus
薯蓉、時令蔬菜、紅酒汁

Salmone Confit al Profumo di Limone \$308

檸檬香草油封三文魚   

Zucchini, Bell Peppers, Caper Butter Sauce
意大利青瓜、甜椒、水瓜柳牛油汁

Branzino In Padella \$298

香煎海鱸魚    

Sautéed Spinach, Zucchini, Caper Cream Sauce
炒菠菜、意大利青瓜、水瓜柳忌廉汁

Pollo alla Cacciatora \$268

意式燴雞  

Mashed Potatoes, Roasted Seasonal Vegetables
薯蓉、烤時令蔬菜

Eggplant Parmigiana \$228

芝士焗千層茄子   

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

-  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

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Salmon and Seabass comes from an ASC certified responsible farm.
www.asc-aqua.org

SIDES 配菜

Grilled Asparagus, Pecorino 烤蘆筍、羊奶芝士	\$68
Sautéed Mushrooms 炒蘑菇	\$68
Mashed Potatoes 薯蓉	\$68
French Fries, Mayo 薯條、蛋黃醬	\$68

DESSERTS 甜品

Tiramisu 意式芝士蛋糕	\$98
Mascarpone, Coffee, Lady Finger, Marsala Wine, Egg Yolk 意式軟芝士、咖啡、手指餅、瑪莎拉酒、蛋黃	
Torta di Riso 意式米糕	\$88
Italian Rice, Biscuits, Caramel Sauce 意大利米、餅乾、焦糖醬	
Panna Cotta 意式奶凍	\$78
Homemade Raspberry Coulis 自製紅桑莓醬	
Ice Cream Served with Mixed Berries 雪糕 配雜莓	\$68 / Scoop
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
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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	
Chardonnay, Kooyong Clonale, Mornington Peninsula, 2024	\$738
Sauvignon Blanc, Shaw And Smith, Adelaide Hills, 2018	\$568

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, Coriole Estate Grown, McLaren Valley, 2023	\$588

Red Wine - New Zealand

Pinot Noir, Wairau River, Marlborough, 2023	\$488
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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