

- SPECIALE MENU PER IL PRANZO -
LUNCH SET

APPETIZERS 頭盤

GRAN BUFFET

SELECTION OF ITALIAN APPETIZERS

精選自選頭盤

OR

CAPRESE (GF)

BUFFALO MOZZARELLA, ROMAN TOMATO, BASIL PESTO

水牛芝士, 羅馬番茄, 香草醬

OR

MINISTRONE GENOVESE (V)

TRADITIONAL MINISTRONE VEGETABLES SOUP

傳統意大利雜菜湯

OR

CACCIUCCO

TUSCAN SEA-FOOD SOUP, BLACK MUSSEL, TIGER PRAWN

托斯卡納海鮮湯, 青口, 虎蝦

ADD \$100

OR

BRESAOLA

ROCKET SALAD, PARMESAN CHEESE, AMALFI LEMON, PICKLED PUMPKIN

風乾牛肉, 火箭菜沙律, 巴馬臣芝士, 意大利檸檬, 醃製南瓜

PASTA 意大利粉

CAPPELLINI CON ASTICE

BOSTON LOBSTER, TOMATO SAUCE, BASIL

天使麵, 龍蝦, 蕃茄汁, 香草

OR

TROFIE LIGURI

TRADITIONAL LIGURIA PASTA,

ALASKA KING CRAB, SPICY N'DUJA PORK SAUSAGE, TOMATOES

自家手製麵, 皇帝蟹, 辣肉腸, 蕃茄

OR

AGNOLOTTI DEL PLIN

PORCINI CREAM, PECORINO CHEESE, BLACK TRUFFLE

意大利雲吞, 牛肝菌忌廉, 山羊芝士, 黑松露

ADD \$100

OR

GNOCCHI

VEAL WHITE RAGOUT, POMINO WINE SAUCE, CASTELMAGNO CHEESE

薯糰, 牛仔, 白酒, 意大利芝士

MAIN COURSES 主菜

MERLUZZO (GF)

CHILEAN SEABASS, MEDITERRANEAN STYLE, TOMATO SAUCE,
TAGIASCHE OLIVE, SEASON VEGETABLE
智利鱸魚, 橄欖, 番茄汁

OR

AGNELLO

LAMB RACK ROASTED, SOFT WHITE POLENTA,
NEW POTATO, MINT OIL
燒羊鞍, 玉米糕, 雜菜, 迷迭香

OR

TAGLIATA (GF)

ANGUS BEEF TAGLIATA, MARINADE ZUCCHINI, TOMATO MUSTARD
薄片安格斯西冷, 醃製意大利青瓜, 番茄芥末

OR

FILETTO DI MANZO (GF)

GRILLED BEEF TENDERLOIN, PARMESAN CHEESE,
ROCKET SALAD, BALSAMIC VINEGAR
扒牛柳, 巴馬臣芝士, 火箭菜沙律, 意大利黑醋

ADD \$100

DESSERTS 甜品

TIRAMISU'

TRADITIONAL TIRAMISU
傳統意大利芝士蛋糕

OR

MOUSSE AL CIOCCOLATO AMARO

BITTER CHOCOLATE MOUSSE, COFFEE GRANITE, CAPPUCCINO FOAM
咖啡夾心朱古力慕絲

OR

BABA AL RHUM

MARINATED STRAWBERRIES, DOUBLE CREAM
巴巴釀酒蛋糕, 醃士多啤梨, 特製奶油

OR

FRUTTA FRESCA

SEASONAL FRUITS PLATTER
鮮菓碟, 乳酪

OR

SORBETTI (GF)

ARTISANAL SORBET SELECTION
鮮菓雪葩

OR

GELATI

ITALIAN ICE-CREAM SELECTION
意大利雪糕

3 COURSE MENU \$ 478

4 COURSE MENU \$ 498

FOR THOSE WITH SPECIAL DIETARY REQUIREMENTS OR ALLERGIES
WHO MAY WISH TO KNOW ABOUT THE FOOD INGREDIENTS USED, PLEASE ASK FOR THE MANAGER
如有特殊飲食要求或對某些事物過敏而希望瞭解食物成分, 請您聯繫餐廳經理
PRICES ARE IN HONG KONG DOLLARS, SUBJECT TO 10% SERVICE CHARGE
所有價目另加一服務費, 均以港元計算