

SHARING PLATE 分享

HKD

Roast Marcona Almond, Rosemary 烤西班牙杏仁、迷迭香	65
Melted Camembert Cheese, Fresh herbs, Celery Stick, Baguette Toast (20 minutes) 香草焗金文不芝士、西芹條、法包多士 (20 分鐘)	155
Italian Antipasti - Feta Cheese & Marinated Olives, Salami, Parma Ham, Grissini 意式小吃 - 菲達芝士、橄欖、莎樂美腸、巴馬火腿、脆麵包條	168
Spanish Charcuterie - Boneless Iberico Shoulder, Chorizo, Lomo, Gherkins, Baguette Toast 西班牙拼盤 - 黑毛豬豬肩肉、腰肉、辣肉腸、酸黃瓜、法包多士	168
French Charcuterie - Duck Meat Terrine, Mousse de Foie de Canard, Cornichons, Baguette Toast 法式拼盤 - 鴨肉肉醬、鴨肝慕絲、小酸黃瓜、法包多士	188

STARTER 頭盤

HKD

Tomato Stracciatella 蕃茄蛋花湯	88
* Garden Salad - Cherry Tomato, Cucumber, Red Onion, Button Mushroom, White Balsamic Vinegar Dressing 田園沙律 - 車厘茄、青瓜、紅洋蔥、白菌、白醋汁	98
* Shaved Fennel, Apple and Sucrine Salad, Lemon Vinaigrette 茴香、蘋果、生菜、檸檬油醋汁	98
* Avocado, Curly Kale, Quinoa, Cherry Tomato, Mint Yoghurt Dressing 牛油果、羽衣甘藍、藜麥、車厘茄、薄荷乳酪汁	108
Avocado, Crab Meat, Bell Pepper, Au Gratin 奶油芝士焗牛油果、蟹肉、燈籠椒	128
Burrata Cheese Caprese, Hazelnut Gremolata, Honey, Pink Peppercorn Vinegar 布拉塔奶酪芝士、羅馬蕃茄、榛子香草醬、蜜糖紅胡椒油醋汁	128
Fresh Clams, White Wine, Lemon & Parsley 新鮮大蜆、白酒、檸檬、香菜	128
Lobster Bisque 龍蝦湯	138
Iberico Ham, Spinach, Souffle (20 minutes) 黑毛豬、菠菜、梳乎厘 (20 分鐘)	138

* The dish could be made vegetarian or vegan upon request.
如有需要，可作素食烹調。

PASTA & RISOTTO

意大利麵飯

HKD

Spaghetti, Mozzarella Di Bufala Bocconcini, Tomato Sauce, Fresh Basil 莫蘇維拉水牛芝士、羅勒、蕃茄汁意大利麵	178
Vongole, Linguini, Garlic, Chili 大蜆、蒜子香辣扁意大利麵	188
* Risotto, Morel, Wild Fungi 羊肚菌、野菌意大利飯	188
* Spinach & Ricotta Beetroot Ravioli, Crispy Vegetable Shaving, Quinoa Butter Sauce 菠菜鄉村乳酪紅菜頭意大利雲吞、脆蔬菜片、藜麥牛油汁	218
Homemade Pappardelle, Duck Ragu 燴鴨肉、自家制寬帶麵	238
Spaghetti, Spanish Red Prawn, Cherry Tomato, Fresh Basil, Chili, Tomato Sauce 西班牙紅蝦、車厘茄、羅勒、香辣意大利麵、蕃茄醬	338

We offer tea/coffee with our compliments when guest orders a Starter with Pasta/Risotto or Pizza or Large Plate.

貴客享用頭盤和任何一款意大利麵飯、薄餅或大盤，廚意奉送咖啡或茶。

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Prices are subject to 10% Service Charge 另加一服務費

PIZZA 意大利薄餅

HKD

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|---|-----|
| * Margarita - Mozzarella, Fresh Basil
瑪格麗塔 - 莫扎里拉奶酪芝士、羅勒 | 168 |
| Pepperoni & Salami
意大利辣味腸、薩拉米 | 178 |
| Neapolitan - Anchovies, Bocconcini, Fresh Basil
那不納斯 - 鹹鯷魚、水牛芝士、羅勒 | 198 |
| * Four Cheese - Taleggio, Pecorino, Mozzarella, Parmesan
四式芝士 - 塔雷吉歐、佩克里諾、莫扎里拉奶酪芝士、巴馬臣 | 198 |
| Italian Sausage, Bell Pepper
意大利肉腸、燈籠椒 | 198 |
| Parma Ham, Rocket, Pecorino Cheese
巴馬火腿、火箭菜、佩克里諾芝士 | 198 |
| * Button Mushroom, Portobello Mushroom, Spinach, Ricotta Cheese
白菌、大咖啡菇、菠菜、鄉村乳酪芝士 | 198 |

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LARGE PLATE 大盤

HKD

Slow-Cook Short Rib, Beef Cheek Combo, Carrot Purée 慢煮牛肋排、牛頰肉、甘筍蓉	298
Roast Australian Lamb Rack (300 g / 1 kg) 燒澳洲羊架 (300 g / 1 kg)	338 / 898
Spanish Smoked Paprika-Crusted Iberico Pork Rack (300 g / 1 kg) 西班牙煙辣椒粉黑毛豬架連骨 (300 g / 1 kg)	388 / 1100
US Prime Rib-Eye Steak (285 g) 美國頂級肉眼扒 (285 g)	438
Seafood Platter - Lobster Tail, Scallop, Clams, Squid, Garlic Butter Sauce 海鮮拼盤 - 龍蝦尾、帶子、蜆、魷魚、蒜蓉牛油汁	468
Seafood & Chorizo Paella (for 6) 西班牙飯、海鮮、辣肉腸 (供 6 位用)	638
Australian Black Angus 300 Day Grain-Fed T-bone Steak (1 kg) (45 minutes) 澳洲黑安格斯300日穀飼 T 骨牛扒 (1 kg) (45 分鐘)	1200
U.S Angus Tomahawk Steak (2 kg) (1-day advance notice) 美國安格斯斧頭扒 (2 kg) (一天前預訂)	1988
Grilled Catch of the Day 燒原條是日鮮魚	Market Price
Live Maine Lobster (1-day advance notice) 游水波士頓龍蝦 (一天前預訂)	Market Price

All Large Plates come with Crispy Potato and Broccolini.
大盤均有脆薯和長柄西蘭花伴碟。

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SIDES 配菜

HKD

Mashed Sweet Potato, Mint, Crushed Marcona Almond 甜薯蓉、薄荷、西班牙杏仁粒	68
Roast Fennel, Fresh Orange 燒茴香、香橙	68
Grilled Zucchini, Asparagus 烤翠肉瓜、蘆筍	68
Garlic Bread 蒜蓉包	68
Sautéed Spinach with Garlic 蒜炒菠菜	88
Signature French Fries, Black Truffle Mayonnaise 炸薯條、黑松露醬	98

DESSERT 甜點

HKD

Apple Crumble, Vanilla Gelato (20 minutes) 蘋果金寶、雲呢拿雪糕 (20 分鐘)	98
Blackberry Panna Cotta, Meringue, Gelato 黑莓意式奶凍、蛋白霜馬林脆餅、雪糕	98
Peach, Meringue, Lemon Crème Fraîche, Pistachio, Pound Cake 香桃、蛋白糖霜、檸檬法式酸奶油、開心果、蛋糕	98
Chocolate Opera Cake 朱古力夾心歌劇蛋糕	98
Hazelnut Mousse, Mascarpone, Mille Feuille, Mixed Berries Compote 榛子慕絲、馬斯卡彭、千層酥、燴雜莓	98