

APPETIZER & SALAD

頭盤及沙律

HKD

Cod Fish Cake, Black Olive, Fresh Dill, Lemon and Yoghurt Dip 鱈魚餅、黑橄欖、刁草、檸檬乳酪醬	148
Fresh Clam, White Wine, Lemon, Parsley 大蜆、白酒、檸檬、香菜	148
Baked Oyster 3 Ways 焗蠔三款: Yuzu Au Gratin, Black Truffle Paste 柚子忌廉汁、黑松露醬 Pecorino Cheese, Shaved Bottarga 羊奶芝士、烏魚子 Basil Cream, Salmon Roe 羅勒忌廉汁、三文魚子	188
Poached Lobster Tail, Dragon Fruit, Asparagus, Red Grape, Cucumber, Red Curry Sauce 焗龍蝦尾、火龍果、蘆筍、紅提子、青瓜、紅咖喱汁	238
Continental Charcuterie Plate (Regular / Large) Boneless Iberico Shoulder, Goose Meat & Mustard Terrine, Lomo, Prosciutto, Salami, Gherkin, Toast 歐洲冷肉拼盤：黑毛豬豬肩肉、鵝肉及芥末味肉醬、腰肉、 巴馬火腿、沙樂美腸、酸黃瓜、多士	228 / 388

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| * Japanese Tofu Cream Cheese Mousse,
Roast Hazelnut, Honey, Toast
日本豆腐忌廉芝士慕絲、榛子、蜜糖、多士 | 118 |
| Blood Orange Jelly, Fig, Prosciutto, Mesclun Salad,
Aged Balsamic Vinaigrette
血橙啫喱、無花果、巴馬火腿、雜菜沙律、陳年黑醋汁 | 158 |
| Seared Tuna, Chia Seed à la Niçoise
煎吞拿魚、奇亞籽尼斯沙律 | 178 |
| * Quinoa, Chia Seed, Curly Kale, Carrot, Apple, Beetroot,
Cherry Tomato, Black Garlic, Cucumber, White Balsamic Vinaigrette
藜麥、奇亞籽、羽衣甘藍、胡蘿蔔、蘋果、紅菜頭、
車厘茄、黑蒜、青瓜、白醋汁 | 138 |
| * 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 | 118 |
| * Mozzarella Cheese, Tomato, Fresh Basil, Toast
莫蘇里拉芝士、番茄、羅勒、多士 | 118 |
| Lobster Bisque
龍蝦湯 | 138 |
| Soup of the Day
是日餐湯 | 88 |
| Signature French Fries, Black Truffle Mayonnaise
炸薯條、黑松露醬 | 98 |

* 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

Tandoori Cod Ravioli, Lemon, Parsley Cream Sauce, Crispy Cod Skins 天多利鱈魚意大利雲吞、檸檬、香草忌廉汁、炸鱈魚魚皮	238
Wagyu Beef Cheek, Porcini Mushroom Panzerotti, Baby Corn, Porcini Butter Sauce 和牛牛頰肉、牛肝菌意大利半圓雲吞、玉粟米、牛肝菌牛油汁	238
Spaghetti, Grilled Jumbo Sea Prawn, Aglio e Olio 煎珍寶海蝦、香辣蒜蓉汁意大利麵	268
Linguini, Fresh Clam, Garlic, Chili 大蜆、蒜子香辣扁意大利麵	218
Homemade Pappardelle, Duck Ragu 燴鴨肉、自家制寬帶麵	238
* Risotto, Morel, Wild Fungi 羊肚菌、野菌意大利飯	188
* Spaghetti, Mozzarella Di Bufala Bocconcini, Fresh Basil, Tomato Sauce 莫蘇維拉水牛芝士、羅勒、番茄汁意大利麵	178
Truffle Tagliolini, Boston Lobster, Garlic, Herbs, Truffle Cheese Sauce 波士頓龍蝦、蒜蓉、香草、松露幼麵、松露芝士汁	468

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PIZZA 意大利薄餅

HKD

Spicy Italian Salami, Mozzarella Cheese, Black Olive, Tomato Sauce 意大利辣味薩拉米、莫蘇里拉芝士、黑橄欖、番茄醬	178
Crab Meat, Bell Pepper, Spinach 蟹肉、燈籠椒、菠菜	198
Parma Ham, Rocket, Pecorino Cheese 巴馬火腿、火箭菜、佩克里諾芝士	198
* Wild Mushroom, Black Truffle Paste, Mozzarella Cheese 野菌、黑松露醬、莫蘇里拉芝士	198
* Four Cheese - Gorgonzola, Pecorino, Mozzarella, Parmigiano Reggiano 四式芝士 - 哥根蘇拿、佩科里諾、莫蘇里拉、頂級帕馬臣	198
* Margarita - Mozzarella, Fresh Basil 瑪格麗塔 - 莫扎里拉奶酪芝士、羅勒	178

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

LARGE PLATE

大盤

HKD

Slow-Cooked Classic Italian Veal Osso Buco 慢煮經典意式牛仔膝	338
French Guinea Fowl, Bordelaise Sauternes, Raisin 法國珍珠雞、波爾多素丹甜酒、葡萄乾	368
Roast Australian Lamb Rack (300 g / 1 kg) 燒澳洲羊架 (300 克 / 1 千克)	358 / 920
Marcona Almond and Herb-Crusted Iberico Pork Rack (300 g / 1 kg) 西班牙杏仁香草黑毛豬架連骨 (300 克 / 1 千克)	398 / 1100
U.S. Prime Rib-Eye Steak (300 g) 美國頂級肉眼扒 (300 克)	438
Seafood Platter - Lobster Tail, Scallop, Baked Oyster Thermidor, Fresh Clam, Squid, Garlic Butter Sauce 海鮮拼盤 - 龍蝦尾、帶子、芝士焗蠔、大蜆、魷魚、蒜蓉牛油汁	468
Fisherman's Catch of the Day 是日鮮魚	Market Price 時價

All Large Plates are served with the Daily Side Dish
以上主菜配是日伴菜

DESSERT

甜點

HKD

Raspberry Chia Seed Pudding 蔓越莓奇亞籽布甸	98
Mango Napoleon Cake 芒果拿破崙蛋糕	98
Fruit Mascarpone Parfait, Coffee Caramel Sauce 鮮果芝士芭菲、咖啡焦糖醬	98
Chocolate Fudge Cake 朱古力夾心蛋糕	98
Apple Crumble, Vanilla Gelato (20 minutes) 蘋果金寶、雲呢拿雪糕 (20 分鐘)	98