

## APPETIZER & SALAD

### 頭盤及沙律

HKD

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

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HKD

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|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| * Japanese Tofu Cream Cheese Mousse,<br>Roast Hazelnut, Honey, Toast<br>日本豆腐忌廉芝士慕絲、榛子、蜜糖、多士                                                                                | 118 |
| Blood Orange Jelly, Fig, Prosciutto, Mesclun Salad,<br>Aged Balsamic Vinaigrette<br>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<br>煎吞拿魚、奇亞籽尼斯沙律                                                                                                                        | 178 |
| * Quinoa, Chia Seed, Curly Kale, Carrot, Apple, Beetroot,<br>Cherry Tomato, Black Garlic, Cucumber, White Balsamic Vinaigrette<br>藜麥、奇亞籽、羽衣甘藍、胡蘿蔔、蘋果、紅菜頭、<br>車厘茄、黑蒜、青瓜、白醋汁 | 138 |
| * Avocado, Curly Kale, Quinoa, Cherry Tomato, Mint Yoghurt Dressing<br>牛油果、羽衣甘藍、藜麥、車厘茄、薄荷乳酪汁                                                                               | 118 |
| * Mozzarella Cheese, Tomato, Fresh Basil, Toast<br>莫蘇里拉芝士、番茄、羅勒、多士                                                                                                         | 118 |
| Lobster Bisque<br>龍蝦湯                                                                                                                                                      | 138 |
| Soup of the Day<br>是日餐湯                                                                                                                                                    | 88  |
| Signature French Fries, Black Truffle Mayonnaise<br>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<br>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,<br>Porcini Butter Sauce<br>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<br>煎珍寶海蝦、香辣蒜蓉汁意大利麵                                              | 268 |
| Linguini, Fresh Clam, Garlic, Chili<br>大蜆、蒜子香辣扁意大利麵                                                              | 218 |
| Homemade Pappardelle, Duck Ragu<br>燴鴨肉、自家制寬帶麵                                                                    | 238 |
| * Risotto, Morel, Wild Fungi<br>羊肚菌、野菌意大利飯                                                                       | 188 |
| * Spaghetti, Mozzarella Di Bufala Bocconcini, Fresh Basil, Tomato Sauce<br>莫蘇里拉水牛芝士、羅勒、番茄汁意大利麵                   | 178 |

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如有需要，可作素食烹調。

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

## PIZZA 意大利薄餅

HKD

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|------------------------------------------------------------------------------------------------------|-----|
| Spicy Italian Salami, Mozzarella Cheese, Black Olive, Tomato Sauce<br>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<br>蟹肉、燈籠椒、菠菜                                                         | 198 |
| Parma Ham, Rocket, Pecorino Cheese<br>巴馬火腿、火箭菜、佩克里諾芝士                                                | 198 |
| * Wild Mushroom, Black Truffle Paste, Mozzarella Cheese<br>野菌、黑松露醬、莫蘇里拉芝士                            | 198 |
| * Four Cheese - Gorgonzola, Pecorino, Mozzarella, Parmigiano Reggiano<br>四式芝士 - 哥根蘇拿、佩克里諾、莫蘇里拉、頂級帕馬臣 | 198 |
| * Margarita - Mozzarella Cheese, Fresh Basil<br>瑪格麗塔 - 莫蘇里拉芝士、羅勒                                     | 178 |

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## LARGE PLATE

### 大盤

HKD

|                                                                                                                                              |                    |
|----------------------------------------------------------------------------------------------------------------------------------------------|--------------------|
| Slow-Cooked Classic Italian Veal Osso Buco<br>慢煮經典意式牛仔膝                                                                                      | 338                |
| French Guinea Fowl, Bordelaise Sauternes, Raisin<br>法國珍珠雞、波爾多素丹甜酒、葡萄乾                                                                        | 368                |
| Roast Australian Lamb Rack (300 g / 1 kg)<br>燒澳洲羊架 (300 克 / 1 千克)                                                                            | 358 / 920          |
| Marcona Almond and Herb-Crusted<br>Iberico Pork Rack (300 g / 1 kg)<br>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)<br>美國頂級肉眼扒 (300 克)                                                                                          | 438                |
| Seafood Platter - Lobster Tail, Scallop, Baked Oyster Thermidor,<br>Fresh Clam, Squid, Garlic Butter Sauce<br>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<br>是日鮮魚                                                                                                         | Market Price<br>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

Cake of the Day  
是日蛋糕

98

Apple Crumble, Vanilla Gelato (20 minutes)  
蘋果金寶、雲呢拿雪糕 (20 分鐘)

98