

ANTIPASTI

OSTRICHE CON GRANATINA DI GHIACCIO

Freshly Shucked Oysters  
時令新鮮生蠔

\$208/3pcs \$388/6pcs \$688/12pcs

INSALATA NOSTRANA CON  
PORCINI DI STAGIONE | \$268  
Fresh Porcini Mushroom Salad  
鮮牛肝菌沙律

BRODO DI POLLO | \$188  
Chicken Broth  
意式嫩雞濃湯

PRIMI / RISOTTO

FUSILLI AL TARTUFO | \$368  
Fusilli Pasta with Black Truffle  
(2 grams)  
火焰芝士忌廉汁螺絲粉伴鮮黑  
松露菌 (2克)

RISOTTO CON FUNGHI | \$368  
Morel Mushroom Risotto with Black  
Truffle (2 grams)  
鮮羊肚菌伴黑松露意  
大利飯 (2克)

FETTUCINE CON MANZO | \$308  
Fettuccine Pasta with Beef  
Cheek Ragout  
自製寬條麵配美國安格斯牛臉頰肉醬

SPAGHETTI E BURRATA | \$268  
Spaghetti with Burrata Cheese and  
Tomato Sauce  
意大利布拉塔軟芝士蕃茄汁意粉

SECONDI

PESCATO DEL GIORNO | \$568  
Catch of the day  
是日新鮮精選

ARAGOSTA ALLA GRIGLIA | \$668  
Grilled Whole Boston Lobster with  
Garlic Butter Sauce (600 - 700 grams)  
炭燒新鮮原隻波士頓龍蝦配蒜蓉牛油汁

SELEZIONE DI FUNGHI AL  
CARRELLO | \$298  
Grilled Rainbow Plate with  
Seasonal Mushroom  
炭燒彩虹雜菜伴季節菇菌

FILLETTO DI SALMONE | \$398  
Salmon Fillet with Baby Corn and  
Kenyan Beans  
蘇格蘭三文魚柳配小玉米及法邊豆

PIATTO MISTO DI PESCE | \$988  
Grilled Mixed Seafood Platter Tower  
(Suitable for 2 guests)  
烤海鮮拼盤

MANZO DI WAGYU | \$1588  
Mayura Striploin Chocolate Fed  
Wagyu M9+ served with  
Beetroot & Grape Jelly  
烤澳洲巧克力飼純種和牛M9+ (350克)  
伴迷你甜菜根及葡萄果膠

DOLCI

RICOSTRUZIONE DEL TIRAMISU | \$138  
Homemade Deconstructed Tiramisu  
新派提拉米蘇

ALASKA AL FORNO | \$138  
Baked Alaska  
火焰雪山

LAVA AL CIOCCOLATO | \$138  
Homemade Molten Chocolate Lava Cake  
自家製熔岩流金巧克力心太軟