

HOUSE WINE /
COFFEE / TEA + 28

Lunch Menu

2 COURSES AT **\$188/UP PER PERSON**

STARTER / MAIN COURSE / DESSERT

STARTER

INSALATA DI TONNO
Seared Tuna with Salad
金槍魚沙律

 SOUP OF THE DAY
是日餐湯

 INSALATA DI BURRATA
Burrata & Tomato Salad
布拉塔芝士蕃茄沙律

PROSCIUTTO E MELON | +\$38
Parma Ham with Melon
巴馬火腿伴甜香瓜

TARTARE DI MANZO | +\$68
Classic Beef Tartare
生牛肉他他

MAINS

 SPAGHETTI | \$188
Spaghetti Pasta with Tomato Sauce & Basil
蕃茄意麵

FUSILLI | \$188
Fusilli Pasta with Pesto Sauce
自製螺絲粉配香草醬汁

 PASTA OF THE DAY | \$268
是日意粉精選

 MAIALE ALLA MILANESE | \$298
Deep Fried Pork in "Milanese" Style
米蘭式炸豬扒

 COSTOLETTA D'AGNELLO | \$368
Grilled Lamb Chops with Pear &
Red Wine Reduction
烤羊架配紅酒蜜梨

FILETTO DI MERLUZZO | \$368
Pan Fried Toothfish Fillet with Kenyan Beans
香煎牙魚魚柳配法邊豆及檸檬牛油汁

 CATCH OF THE DAY | \$468
是日新鮮精選

BISTECCA DI RIBEYE | \$468
U.S. Prime Beef Ribeye Steak with Mashed
Potato (250 – 300 grams)
烤美國頂級肉眼牛扒配香滑薯蓉

ARAGOSTA ALLA GRIGLIA | \$568
Grilled Whole Lobster with Lemon Butter Sauce
波士頓龍蝦配檸檬牛油汁

★★★ MANZO DI WAGYU | \$668
Mayura Striploin Chocolate Fed Wagyu M9+
with Beetroot & Parmesan Sauce (160 grams)
M9+特級飼朱古力和牛牛扒

DESSERT

LIME SORBET WITH FRESH BERRIES
青檸雪葩伴雜莓

NEW YORK CHEESECAKE
紐約芝士餅

CREME BRULEE'
焦糖燉蛋

PANNA COTTA
意式奶凍

LAVA CAKE | +38
焗朱古力心太軟

DESSERT + COFFEE / TEA: \$68

★★★ Signature

 Vegetarian

 Chef's Recommendation

BELU – Free Flow Still or Sparkling Water +38/per person / Hot Water \$18/per person

Please advise your host of any food allergies or dietary restrictions.
All prices are in Hong Kong Dollars and subject to 10% service charge.