

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 | \$1388
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