


STARTERS 前菜

CAVIAR

\$888/30grams | \$1288/50grams
法國鱘龍魚黑魚子醬

 **BURRATA E POMODORI** | \$188
Burrata Cheese with Heirloom Tomatoes
布拉塔軟芝士伴原種蕃茄沙律

PROSCIUTTO E MELONE | \$208
Parma Ham & Cantaloupe Melon
巴馬火腿伴甜香瓜

 **BRESOALA E RUCOLA** | \$268
Beef Bresaola with Rocket Salad
北意風乾牛肉薄片火箭菜沙律

OYSTER


\$208/3pcs | \$388/6pcs | \$688/12pcs
時令新鮮生蠔

ACCIUGHE E SPINACI | \$188
Marinated Anchovies & Baby Spinach
意式醋漬銀魚柳沙律

 **TARTARE DI MANZO** | \$268
Hand Cut Beef Tartare with Black Truffle
生牛肉他他配鮮刨黑松露菌

FOIE GRAS E BALSAMICO | \$288
Pan Fried Goose Liver with Aged Balsamic
香煎法國鵝肝配陳醋汁

SOUP 湯

 **ZUPPA DEL GIORNO** | \$128
Soup of the day
特選是日素湯


ZUPPA DI VONGOLE | \$168
Clam Chowder
周打蜆肉湯

 **MINISTRONE** | \$168
Classic Italian Style Vegetable Soup
意大利雜菜清湯

PASTA & RISOTTO 意大利麵及意大利飯

 **SPAGHETTI** | \$268
With Italian Tomato & Burrata Cheese
新鮮車厘茄、布拉塔芝士意大利麵


 **FETTUCCINE** | \$288
With Mixed Wild Mushrooms
雜菌自製寬條麵

 **LINGUINE** | \$328
With Seasonal Clams in White Wine Sauce
香蒜蜆肉扁麵

 **SPAGHETTI ALLA CHITARRA** | \$368
With Crab Meat & Lobster Tomato Sauce
長腳蟹肉手工結他意大利麵配
龍蝦蕃茄汁

 **RISOTTO** | \$268
With Morel Mushrooms
燴羊肚菌意大利飯

PASTA DEL GIORNO | \$288
Pasta of the day - Ask our team
是日意粉精選

 **FUSILLI** | \$368
In Flaming Cheese Wheel & Truffle
火焰芝士白汁螺絲粉配鮮刨黑松露菌

 **SPAGHETTI ARRAGOSTA** | \$438
With Half Boston Lobster,
Garlic & Chilli Flakes
乾蒜辣椒波士頓龍蝦意麵

MAIN COURSE 主菜

SALMONE | \$328

Fillet of Salmon with Baby Corn and Kenyan Beans
三文魚柳配小玉米及法邊豆



PESCATO DEL GIORNO | \$468

Catch of the day - Ask our team for more details
是日新鮮精選

BRANZINO AL SALE | \$468

Whole Sea Bass Baked in Salt
海鹽焗原條鱸魚

ARAGOSTA ALLA GRIGLIA | \$588

Grilled Whole Boston Lobster with Lemon Butter Sauce
烤原隻波士頓龍蝦配檸檬牛油汁



GRIGLIATA DI MARE | \$988

Grilled Mixed Seafood Platter with Vegetables (Suitable for 2 guests)
烤雜錦海鮮拼盤 (可二人用)

COSTOLETTE DI AGNELLO | \$398

Grilled Lamb Chops with Pear & Red Wine Reduction
烤羊架配紅酒蜜梨及濃香燒汁



BISTECCA | \$468

U.S. Prime Black Angus Beef Ribeye Steak with Mashed Potato (260 grams)
烤美國頂級肉眼牛扒配香滑薯蓉 (260克)



WAGYU | \$1288

Mayura Striploin Chocolate Fed Wagyu M9 (350+ grams)
with Grilled Seasonable Vegetables (Suitable for 2 guests)
澳洲巧克力飼純種和牛 M9+ (160克) 伴迷你甜菜根及葡萄果膠

SIDES 配菜



BROCCOLINI | \$68

Broccoli
花椰菜



PURÈ DI PATATE | \$98

Truffle Mashed Potato
黑松露薯蓉



FUNGHI SALTATI | \$98

Sauteed Mushroom
炒菇菌



VERDURE ALLA GRIGLIA |

\$138/for 2 OR \$228/for 4

Grilled Rainbow Plate
烤彩虹雜菜