

HOUSE
WINE
+ 38/GLASS

Lunch Break

前菜 + 意粉: \$228

前菜 + 主菜: \$288

前菜 + 意粉/主菜 + 甜品: \$328

前菜 + 意粉 + 主菜 + 甜品: \$388

前菜

生牛肉薄切沙律
Australian Organic Beef, Artichokes and
Truffle Mayonaise

 蕃茄醬燴意式雜肉丸
Pork & Beef Meat Balls in Tomato Sauce

是日餐湯
Soup of the day

意大利水牛芝士沙律 | +\$68
Buffalo Burrata and Heirloom with
Balsamic Dressing

煙三文魚 • 酸忌廉 • 熟成水瓜柳 | +\$68
Smoked Salmon, Sour Cream and Caperberries

意粉

燉牛肉手工螺絲粉
Homemade Twisted Pasta with Beef Ragout

 釀芝士意大利雲吞 • 鼠尾草牛油汁
Cheese Filled Ravioli in Sage and Butter Sauce

 手工意大利麵配蕃茄 • 羅勒醬
Homemade Spaghetti, San Marzano Tomato Sauce and Basil

白酒汁海鮮指環麵 | +\$68
Calamarata Pasta with Mixed Seafood

廚師精選 | +\$128
Chef's Specials

主菜

燒焗盲曹魚配蕃茄酸豆
Barramundi Fish with Tomato & Capers Sauce

燒童子雞配辣椒 • 薯仔
Roast Baby Chicken with
Roasted Potatoes and Pepper

香煎鯛魚拌菠菜牛油汁 | +\$68
Sea Bream with Caper Butter Sauce and Spinach

烤澳洲西冷扒配濃香燒汁 | +\$128
Grilled Australian Striploin with Rocket and
Shaved Parmigano

甜品

紐約芝士餅
New York Cheese Cake

自製意大利提拉米蘇蛋糕
Tiramisu

意式檸檬蛋白霜 | +\$48
Lemon Meringue

佩克里諾羊奶芝士配蕃茄甜酸醬 | +\$48
Pecorino Cheese with Tomato Chutney

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

 Vegetarian