

SOUP 餐湯

Soup of The Day

是日餐湯

Traditional French Onion Soup

傳統法國洋蔥湯

Bouillabaisse

法國海皇湯

SALAD 沙律

Mesclun Salad with Champignon &

Homemade Pineapple Dressing

蘑菇及田園沙律配自家製菠蘿醬

Organic Beetroot, Green Apple & Citrus Salad

烤有機紅菜頭、青蘋果及柳橙沙律

Tomato & Mozzarella Salad

意大利蕃茄水牛芝士沙律

Classic Caesar Salad

凱撒沙律

Smoked Salmon Salad with Homemade Onsen Tamago

煙三文魚沙律拌自家製溫泉蛋

APPETIZER 前菜

Porcini Mushroom, Ricotta & Truffle Mezzelune

牛肝菌瑞叩塔芝士松露意大利雲吞

Fresh Tuna Avocado Tartar with Yuzu Wasabi Sauce

吞拿魚牛油果他他配柚子青芥辣汁

Pan-fried Foie Gras with Grilled Apple

香煎法國鴨肝拌烤青蘋果

PASTA / RISOTTO 意大利粉 / 意大利飯

Spaghetti Carbonara with Homemade Onsen Tamago

卡邦尼意大利粉拌自家製溫泉蛋

Linguine Alle Vongole

香蒜魚湯白酒煮蜆意大利扁意粉

Linguine with Argentina Red Shrimp in Seafood Sauce

阿根廷紅蝦意大利扁意粉

Risotto with Wild Mushroom & Black Truffle

黑松露野菌意大利飯

Risotto with Hokkaido Scallops & Beetroot

烤有機紅菜頭意大利飯拌北海道帶子

3-COURSE DINNER 3道菜晚餐

HK\$248/person位

Daily Soup or Green Salad

是日餐湯或精選沙律

Main Course (Pick one from Pasta/Risotto/Main menu)

主菜 (自選一款意大利粉/意大利飯/主菜)

Dessert (Pick one from Dessert menu)

甜品 (自選一款)

Coffee or Tea

咖啡或茶

HK\$

58

68

98

58

78

78

78

98

68

88

108

98

98

128

108

148

CHEF'S RECOMMENDATION 廚師推介

HK\$

Roasted U.S. Baby Pork Spare Ribs with Onion Rings

美式醬燒BB豬肋骨配洋蔥圈

168

Roasted Suckling Pig in Spanish Style (Quarter)

西班牙燒乳豬1/4隻

228

Roasted Suckling Pig in Spanish Style (Whole)

(Pre-order 3 days in advance)

西班牙燒乳豬全隻

(需三天前預訂)

788

Seafood Paella

西班牙海鮮飯

228

Grilled U.S. Prime Black Angus Rib Eye Steak (16oz)

烤美國頂級黑安格斯肉眼牛扒 (16安士)

488

Sous-vide Australian M8 Wagu Tomahawk

(Pre-order 3 days in advance)

慢煮澳洲M8和牛斧頭扒

(需三天前預訂)

1,188

MAIN 主菜

Pan-fried Barramundi in Tomato Sauce

香煎海鱸魚柳

158

Sous-vide U.S. Chicken Breast

With Poblano Cream Sauce & Mango Salsa

慢煮美國有機雞胸配波布拉諾椒汁

168

Grilled Spanish Serrano Pork Rack in Honey Mustard Jus

烤西班牙豬鞍扒

188

Pan-fried Norwegian Wild Salmon

With Grilled Octopus in Japanese Style

日式煎挪威野生三文魚配燒八爪魚

188

Roasted Lamb Rack with Mint Bubble

法式烤羊鞍

198

Grilled Australian Grain Fed Sirloin in Red Wine Jus

烤澳洲穀飼西冷牛扒

238

DESSERT 甜品

Steamed Sponge Cake with Vanilla Gelato

蒸馬拉糕配意大利雲呢嚕雪糕

58

Lemon Tart with Coconut Gelato

檸檬撻配意大利椰子雪糕

58

Vanilla Panna Cotta with Passionfruit Pearl

雲呢嚕奶凍配熱情果分子珍珠

68

Crème Brûlée

法式焦糖燉蛋

68

Cake-cutting Charge (per cake)

切餅費 (每個)

100

Subject to 10% service charge 另收加一服務費

Please inform your server of any food related allergies as your well-being and comfort are our greatest concern

為閣下健康著想，如對任何食物有過敏反應，請與服務員聯絡

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