



2 Courses HK\$528 | 3 Courses HK\$618 | 4 Courses HK\$738

STARTERS

- BBQ pulled pork maritzozzi sandwich
with crispy crackling and chives (3 pieces)
手撕豬肉意大利包

✓ Eggplant Parmigiana with parmesan cheese
foam and basil oil
焗千層茄子配帕瑪森芝士及羅勒油

Hamachi fish tartar with fresh citrus, chives, chili,
mustard mandarin and honey citrus dressing
油甘魚他他配鮮柑橘、香蔥、辣椒、芥末柑橘和蜂蜜柑橘醬

✓ Mushroom truffle soup with truffle essential and porcini mushroom
牛肝菌松露蘑菇湯
- ✓ Burrata with heirloom cherry tomatoes,
plums and basil pesto
水牛芝士配李子、車厘茄及羅勒香草醬

✓ Beetroot and avocado salad with
quinoa, baby gems, orange and goats cheese
牛油果紅菜頭沙拉配藜麥、羅馬生菜苗、橙、羊奶芝士

✓ Red prawn carpaccio
with pickled onion jam, spicy pistachio and aioli +\$50
薄切紅蝦配蒜蓉蛋黃醬、醃製洋蔥醬及辛辣開心果

✓ Table side Fassona beef tartare +\$50
意式生牛肉他他

PASTA E RISOTTO

- ✓ Risotto with saffron and osso buco
意式燴牛膝配番紅花意大利飯

Homemade wagyu beef cheek ravioli
with porcini mushroom and veal jus
自家製和牛面頰雲吞配牛肝菌及燒肉汁

Home made tagliatelle and sea urchin +\$88
自家製海膽意大利闊條麵
- ✓ Spinach and ricotta ravioli
with black truffle
菠菜奶酪雲吞配黑松露

✓ Burrata ravioli with roasted eggplant purée and cherry
tomatoes sauce, Taggiasca olives, semi dry tomatoes
水牛芝士雲吞配烤茄子蓉及櫻桃番茄醬、橄欖、半乾番茄

✓ Lobster and lime linguine +\$58
龍蝦青檸意大利扁麵

MAIN COURSE

- Tomato and ginger marinated
smoked half chicken
蕃茄薑汁烤燻雞（半隻）

Roasted halibut with grilled asparagus,
basil oil and zucchini walnut cream
烤比目魚柳配烤露筍、羅勒油及青瓜核桃奶油

450g breaded veal “Elephant ear” cutlet
with semi-dried tomato, fried rosemary
and smoked salt +\$258 (for 2)
意式炸小牛排伴乾蕃茄配
煙海鹽迷迭香 – 450 克
- Slow cook duck breast with mushroom bone
morrow, pan fried foie gras and red wine jus
慢煮鴨胸配骨髓釀蘑菇、煎鵝肝和紅酒汁

✓ Flaming salt baked sea bass with vegetable
caponata and salmoriglio sauce +\$388 (for 2)
鹽焗海鱸魚配西西里燉菜及香草油醋

300g grilled Australian
rib-eye, red wine jus +\$188
300g 澳洲肉眼牛扒伴紅酒汁

SIDE DISHES +\$48

- ✓ Black truffle mash potato
黑松露薯蓉

✓ Sautéed spinach with garlic and chilli
香蒜炒菠菜
- Pan-fried french beans with cured pork cheek
香煎法邊豆配風乾豬面頰肉

✓ Datterini tomato and shallot salad
意大利車厘茄紅蔥頭沙律

DESSERT

- ✓ Tableside tiramisu’ (Classic / Pistachio / Hazelnut) +\$38
意大利芝士蛋糕（經典／開心果／榛子）
- Custard profiteroles with chocolate
朱古力吉士忌廉泡芙
- ✓ Sicilian cannoli pastry, ricotta, pistachio
西西里芝士開心果捲心脆餅

Chocolate mousse with salted caramel
海鹽焦糖朱古力慕絲杯

Selection of homemade gelato and sorbets
Ask your server for the available selection
自家製意大利雪糕及雪葩
single scoop +\$50 / three scoops +\$120

✓ Vegetarian ✓ Signature dish

Please let us know if you have any food allergies or special dietary requirements. Team Vista is happy to accommodate you.
Minimum requirement per person to order a 2-courses set. All prices are subject to 10% service charge