

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

STARTERS

- BBQ pulled pork maritozzi 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
焗烤千層茄子配帕瑪森芝士及羅勒油
- Grilled octopus salad with baby gem,
confit potato, grapefruit and crispy parma ham
烤八爪魚沙拉配羅馬生菜苗、西柚油封薯仔及帕瑪火腿碎
- Tuscan seafood soup
意式海鮮湯
- ✓ 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
- Paccheri with spicy oxtail ragu
香辣牛尾肉醬大通粉
- Seafood risotto with prawns,
mussels, clams and squid
海鮮意大利飯
- ✓ Spinach and ricotta ravioli with black truffle
菠菜奶酪雲吞配黑松露
- ✓ Lobster and lime linguine +\$88
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)
- Cod fish fillet
with white asparagus, pickled vegetables
and mussel tomato sauce
鱈魚配白蘆筍、醃漬蔬菜及青口番茄醬
- 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
- ✓ Suckling pig with apricot puree,
red skin potatoes mille-feuille,
cauliflower and veal jus
油封乳豬配杏桃果泥及千層紅薯
伴椰菜花及燒肉汁
- ✓ 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 +\$58

- ✓ Roasted potato with black truffle
黑松露新薯
- Pan-fried french beans with cured pork cheek
香煎法邊豆配風乾豬面頰肉
- ✓ Sautéed spinach with garlic and chilli
香蒜炒菠菜
- ✓ 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 course. All prices are subject to 10% service charge