

Festive Menu

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

Sliced Octopus with olives, fennel, sundried tomatoes
and roasted red pepper purée +\$68
手切八爪魚配水欖苗香半乾蕃茄燒甜椒蓉

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

✓ 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

Tuscan seafood soup
意式海鮮湯

PASTA E RISOTTO

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

Saffron risotto with red prawn,
cured pork cheek, creamy goat cheese +\$128
紅蝦藏紅花燴意大利飯配脆豬面頰肉及羊芝士

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

✓ Spinach and ricotta ravioli with black truffle
菠菜奶酪雲吞配黑松露

Paccheri with spicy oxtail ragu
香辣牛尾肉醬大通粉

✓ Lobster and lime linguine +\$88
龍蝦青檸意大利扁麵

Seafood risotto with prawns,
mussels, clams and squid
海鮮意大利飯

MAIN COURSE

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

✓ 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燻菜及香草油醋

Pan fried cod fish fillet with caponata vegetables
and crispy herbs breadcrumbs, lemon olive oil
香煎鱈魚柳配意大利燻菜配脆麵包碎檸檬欖油

Slow cooked wagyu beef cheek,
truffle potato mash and fried mushrooms +\$98
慢煮和牛面頰肉配黑松露薯泥及炸野菇

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

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

✓ 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

Warm panettone and vanilla ice cream,
hot chocolate sauce +\$68

意大利傳統聖誕蛋糕配雲呢拿雪糕朱古力汁

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