

## WELCOME FOOD

✔ Pizza Margherita (1pcs) and mini Mushroom soup  
瑪格麗塔披薩 一片, 迷你蘑菇湯

## STARTERS

choose 5 items

✔ Burrata with pistachio pesto, cherry tomato  
and baby gem lettuce  
布拉塔芝士配開心果香草醬、櫻桃番茄  
和羅馬生菜苗

Vitello tonnato,  
mixed pickles vegetables  
鮪魚醬小牛肉、什錦醃菜蔬菜

Mortadella, spicy pistachio maritozzi  
意式肉腸、辣開心果、意大利包

Grilled octopus with chickpeas purée  
spicy breadcrumbs  
烤八爪魚配鷹嘴豆蓉、辣麵包糠

✔ 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

Cantaloupe and San Daniele Ham DOP  
balsamic cream  
哈密瓜和聖丹尼爾火腿 DOP 香醋奶油

Mini foie gras tartlet, black cherry  
迷你鵝肝撻、黑櫻桃

Tuna Akami, avocado tartare  
藍鰭吞拿魚、牛油果他他

Scallops crudo, salmoriglio sauce seaweed sea salt  
生帶子薄切、香草油醋、海藻海鹽

## ADDITIONAL ITEM +\$388

Seafood platter  
海鮮拼盤

(1 whole lobster, 2 pcs king prawns, 4 pcs each of mussels, clams and whelks)  
1隻龍蝦、2隻大蝦和青口、蜆、螺各4個

## MAIN COURSE

choose one per person

Slow cooked wagyu beef cheek  
with truffle potato mash and zucchini  
慢煮和牛面頰配松露薯仔蓉及青瓜

Sicilian sea-bass fillet  
西西里海鱸魚柳

✔ Burrata ravioli, truffle cream sauce  
水牛芝士雲吞配松露忌廉醬

Carbonara calamarata pasta  
卡邦尼卡拉馬塔意大利麵

Lobster risotto +\$128  
龍蝦意大利飯

## DESSERT

choose one

✔ Dark chocolate ganache Easter egg with mint cream  
and strawberry mousse rabbit  
黑巧克力奶油復活蛋配薄荷忌廉和士多啤梨慕斯復活兔

Classic Tiramisu  
經典意大利芝士蛋糕

HK\$488 per person

prices are in Hong Kong dollars and subject to a 10% service charge for any information  
on allergen and dietary requirements please ask your server