



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

Slow cooked wagyu beef maritozzi
慢煮和牛意大利包

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

Fassona beef tartlet
意式生牛肉他他

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

Grilled king prawns
with caponata and rocket
烤大蝦配西西里火箭菜

✦ 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

Mixed berry panettone cake, mascarpone cream
混合漿果意大利蛋糕、馬斯卡彭起司

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

✦ Vegetarian (VE) Vegan