



PEPINO SEASONAL DINNER SET 晚市時令套餐

HK\$988 for 2 persons 2位用

2 Starters + 2 soups + 2 Mains + 2 Desserts
2前菜 + 2湯 + 2主菜 + 2甜品

HK\$1,888 for 4 persons 4位用

3 Starters + 4 soups + 4 Mains + 4 Desserts
3前菜 + 4湯 + 4主菜 + 4甜品

STARTERS

前菜

Carpaccio Di Ricciola 薄切生油甘魚

Yellowtail, Caviar, Zucchini, Pesto, Lemon Olive Oil 油甘魚, 魚子醬, 意大利青瓜, 羅勒青醬, 檸檬橄欖油

Burrata Buffalo 意大利水牛芝士

Heirloom Tomatoes, Basil, Extra Virgin Olive Oil 原種蕃茄, 羅勒, 特級初榨橄欖油

Verdure Alla Griglia 意大利烤雜菜

Roasted Mixed Root Vegetables, Parma Ham, Balsamico Dressing 烤根莖雜菜, 巴馬火腿, 黑醋汁

Sautéed Fresh Mussels & Clams 炒鮮青口及蜆肉 (+HK\$88)

Choose one: 以下選一:

White Wine Cream Sauce 白酒忌廉汁

Spicy Tomato Garlic Sauce 辣蕃茄蒜汁

SOUP

湯

Cream of Porcini Mushroom Soup 牛肝菌忌廉湯

Zuppa Di Aragosta 龍蝦湯 (+HK\$68)

Lobster, Grappa 龍蝦, 意式白蘭地

MAINS

主菜

Grilled Octopus 燒八爪魚

Creamy Polenta, White Mushroom, Chorizo 忌廉玉米糊, 白蘑菇, 辣肉香腸

Pinot Grigio, Cesari, Veneto, 2023

Grilled Beef Oyster Blade Steak 烤嫩牛肩扒

Roasted Cajun Potatoes, Haricot Beans, Port Rosemary Sauce 卡真焗薯, 白腰豆, 砵酒迷迭香汁

Amarone Valpolicella DOCG, Cesari, Veneto, 2019

Pan-fried Sea Bass Fillet 香煎海鱸魚柳

Clams, Mashed Potatoes, Seasonal Vegetables, Saffron Lemon Sauce 蜆肉, 薯蓉, 時令蔬菜, 藏紅花檸檬汁

Soave DOC, Cesari, Veneto 2022

Homemade Mafaldine Pasta 自家製波浪意大利粉

Tomato Cream Sauce, Pesto, Parmesan 忌廉蕃茄汁, 羅勒青醬, 巴馬臣芝士

Valpolicella Ripasso DOC, Cesari, Veneto 2019

Quattro Formaggi Pizza 四式芝士薄餅

Agerola Fior di Latte Mozzarella, Gorgonzola, Pecorino, Ricotta, Walnut, Honey

阿傑羅拉水牛芝士, 籃芝士, 羊奶芝士, 乳清芝士, 核桃, 蜜糖

DESSERT

甜品

Italian Zuccotto Cake 意大利圓頂蛋糕

Ricotta Cheese, Amaretto Liqueur, Vanilla Sponge

乳清芝士, 杏仁味利口酒, 雲呢拿海綿蛋糕

Tiramisu 意式芝士蛋糕

Mascarpone, Coffee, Lady Finger, Marsala, Egg Yolk 意式軟芝士, 咖啡, 手指餅, 瑪莎拉酒, 蛋黃



Chef Recommendations 廚師推介



Vegetarian 素食



Gluten-free 無麩質



Gluten 穀物(含麩質)



Shellfish 貝類及其製品

COFFEE or TEA 咖啡或茶

Additional HK\$68 with a glass of wine pairing 另加 HK\$68 可以配餐酒一杯

All prices are subject to 10% service charge

以上價目另收加一服務費

Please advise our server if you have any Food allergies or particular dietary preferences
如有任何食物敏感或膳食偏好, 請知會餐廳職員



Fish 魚類及其製品



Molluscs 軟體動物



Milk 牛奶及其製品



Nuts 堅果及其製品



Sea Bass comes from an ASC certified responsible farm. www.asc-aqua.org