



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

Smoked Salmon Caesar Salad 煙三文魚凱撒沙律   

Baby Lettuce, Parmesan, Bacon, Crouton, Caesar Dressing 生菜、巴馬臣芝士、煙肉、烤麵包粒、凱撒沙律醬

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

Beef Carpaccio 生牛肉片   

Homemade Pesto, Sun-dried Tomatoes, Arugula, Parmesan 自家制羅勒青醬、蕃茄乾、芝麻菜、巴馬臣芝士

Pan-seared Foie Gras 香煎鵝肝 (+HK\$98)   

Brandy Caramelized Apple, Homemade Brioche 白蘭地焦糖蘋果、自家製法式奶酥麵包

SOUP

湯

Creamy Roasted Pumpkin, Cherry Tomato Soup  

忌廉烤南瓜車厘茄湯

Zuppa Di Aragosta 龍蝦湯 (+HK\$68)  

Lobster, Grappa 龍蝦、意式白蘭地

MAINS

主菜

Seasonal Black Truffle Fettuccine 時令黑松露寬麵條   

Homemade Fettuccine, Banana Shallots, Pecorino 自家製寬麵條、紅蔥頭、羊奶芝士

Grilled Beef Sirloin 烤西冷牛扒   

Mashed Potatoes, Haricot Bean, Red Wine Mushroom Sauce 薯蓉、法邊豆、紅酒蘑菇汁

Prawn Alla Busara 威尼斯辣蝦 (+HK\$58)  

Polenta, Chili, Tomato Sauce, Herbed Crust 玉米糊、辣椒、蕃茄醬、烤香草麵包碎

Cod Fish Fillet 鱈魚柳     

Butter Herbed Potatoes, Fennel Salad, Lobster Sauce 牛油香草薯仔、茴香沙律、龍蝦汁

Vegetarian Pizza 素菜薄餅   

San Marzano Tomatoes, Agerola Fior di latte Mozzarella, Baby Spinach, Olives, Mushroom, Cherry Tomatoes

蕃茄、水牛芝士、菠菜苗、橄欖、蘑菇、車厘茄

DESSERT

甜品

Parrozzo 意式朱古力杏仁蛋糕    

Almond Sponge, Chocolate Ganache, Orange Zest 杏仁海綿蛋糕、朱古力忌廉、橙皮

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

All price 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



MSC-C-50002

Seafood with this mark comes from an MSC
certified sustainable fishery. www.msc.org