

# STARTERS 前菜

Antipasti Platter \$248

意式前菜拼盤 

Prosciutto, Coppa Ham, Salami, Mozzarella Bufala, Olives, Confit Pepper, Artichoke, Roasted Cherry Tomatoes

意大利燻火腿、豬頸肉火腿、沙樂美香腸、意大利水牛芝士、橄欖、油封甜椒、朝鮮薊、烤車厘茄

Pan-seared Foie Gras \$228

香煎鴨肝   

Figs, Olive Focaccia, Masala Wine Sauce

無花果、橄欖香草麵包、瑪莎拉酒汁

Creamed Cod Mousse Venetian Style \$198

威尼斯式忌廉鱈魚慕斯   

Tuna Carpaccio \$188

薄切吞拿魚  

Capers, Arugula, Orange Wedge, Balsamic Vinaigrette

水瓜柳、芝麻菜、香橙、油醋汁

Classic Burrata Salad \$168

經典意大利軟芝士沙律  

Cherry Tomatoes, Arugula, Basil, Balsamic Vinaigrette

車厘茄、芝麻菜、羅勒、油醋汁

Caesar Salad \$148

凱撒沙律  

Baby Lettuce, Parmesan, Bacon, Crouton, Caesar Dressing

嫩葉生菜、巴馬臣芝士、煙肉、烤麵包粒、凱撒沙律醬

Sicilian Rice Balls \$128

西西里炸飯糰   

Rich Tomato Sauce

特濃蕃茄汁

 Milk 牛奶及其制品  Molluscs 軟體類  Nuts 堅果  Shellfish 貝殼類

 Vegetarian 素食者  Gluten Free 無麩質  Gluten 穀物(含麩質)

 Chef Recommendations 廚師推介  Egg 雞蛋  Vegan 純素食者

All prices are subject to 10% service charges

以上價目另收加一服務費

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# SOUPS 湯

Lobster Soup

龍蝦湯   

Lobster, Grappa  
龍蝦、意式白蘭地

Seafood Broth

意式海鮮湯  

Minestrone

意大利雜菜湯  

Vegetables, Tomato Broth  
蔬菜、蕃茄湯

-  Milk 牛奶及其制品
-  Molluscs 軟體類
-  Vegan 純素食者
-  Celery 芹菜
-  Gluten 穀物(含麩質)
-  Shellfish 貝殼類
-  Vegetarian 素食者
-  Egg 雞蛋
-  Chef Recommendations 廚師推介

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# NEAPOLITAN PIZZAS 拿坡里薄餅

(Preparation time 25 minutes)

Ham & Mushroom Pizzai \$188

意大利燻火腿蘑菇薄餅  

San Marzano Tomatoes, Agerola Fior di latte Mozzarella, Prosciutto, Mushrooms  
蕃茄、水牛芝士、意大利燻火腿、蘑菇

Carbonara Pizza \$188

卡邦尼薄餅   

San Marzano Tomatoes, Agerola Fior di latte Mozzarella, Bacon, Cooked Ham, Onion, Egg, Parmesan  
蕃茄、水牛芝士、煙肉、熟火腿、洋蔥、蛋、巴馬臣芝士

Dry-cured Coppa Pizza \$188

意式風乾豬頸脊肉薄餅  

San Marzano Tomatoes, Agerola Fior di latte Mozzarella  
蕃茄、水牛芝士

Four Cheese Pizza \$188

四式芝士薄餅  

San Marzano Tomatoes, Agerola Fior di latte Mozzarella, Gorgonzola, Pecorino, Ricotta  
蕃茄、水牛芝士、藍芝士、羊奶芝士、乳清芝士

Margherita Pizza \$168

蕃茄羅勒薄餅    

San Marzano Tomatoes, Agerola Fior di latte Mozzarella, Basil, Extra Virgin Olive Oil  
蕃茄、水牛芝士、羅勒、特級初榨橄欖油



Vegetarian 素食者



Chef Recommendations 廚師推介



Milk 牛奶及其制品



Gluten 穀物(含麩質)



Nuts 堅果

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# PASTAS & RISOTTOS 意大利麵及飯

Clam Linguine \$228

蜆肉扁意粉   

Clams, Garlic, Basil, Chilli, White Wine

蜆肉、蒜、羅勒、辣椒、白酒

Squid Ink Seafood Risotto \$198

墨魚汁海鮮意大利飯    

Cuttlefish, Mussels, Prawns

墨魚、青口、鮮蝦

Mushroom Risotto, Rocket Salad \$198

蘑菇意大利飯, 芝麻菜沙律   

Porcini, Assorted Mushrooms, Parmesan, Pecorino

牛肝菌、雜蘑菇、巴馬臣芝士、羊奶芝士

Shrimp Spaghetti \$198

鮮蝦意大利粉     

Spinach, Anchovy, Pecorino, White Wine Sauce

菠菜、銀魚柳、羊奶芝士、白酒汁

Spaghetti Carbonara \$188

蛋黃煙肉意粉   

Sautéed Guanciale, Egg Yolk, Parmesan, Black Pepper

炒風乾豬面頰肉、蛋黃、巴馬臣芝士、黑胡椒

Ravioli Spinach, Ricotta Cheese \$178

菠菜乳清芝士意大利雲吞    

Roasted Cherry Tomatoes, Basil, Tomato Sauce

烤車厘茄、羅勒、蕃茄汁

 Milk 牛奶及其制品  Molluscs 軟體類  Vegan 純素食者  Celery 芹菜  
 Gluten 穀物(含麩質)  Shellfish 貝殼類  Vegetarian 素食者  Egg 雞蛋  
 Chef Recommendations 廚師推介

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# MAINS 主菜

Pistachio Herbed-crusted Lamb Rack \$388

開心果香草羊架    

Mashed Potatoes, Mushroom Sauce  
薯蓉、蘑菇汁

Grilled Beef Tenderloin \$348

烤牛柳  

Mashed Potatoes, Seasonal Vegetables, Red Wine Jus  
薯蓉、時令蔬菜、紅酒汁

Lemon Herb Confit Salmon \$308

檸檬香草油封三文魚   

Zucchini, Bell Peppers, Caper Butter Sauce  
意大利青瓜、甜椒、水瓜柳牛油汁

Pan-fried Seabass \$298

香煎海鱸魚    

Sautéed Spinach, Zucchini, Caper Cream Sauce  
炒菠菜、意大利青瓜、水瓜柳忌廉汁

Hunter-style Chicken \$268

意式燴雞  

Mashed Potatoes, Roasted Seasonal Vegetables  
薯蓉、烤時令蔬菜

Eggplant Parmigiana \$228

芝士焗千層茄子   

Deep-fried Eggplant, Tomatoes, Mozzarella  
炸茄子、蕃茄、水牛芝士

-  Milk 牛奶及其制品
-  Nuts 堅果
-  Mustard 芥末
-  Vegetarian 素食者
-  Gluten Free 無麩質
-  Gluten 素食者
-  Chef Recommendations 廚師推介
-  Soybean 大豆及其制品
-  Fish 魚類

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Salmon and Seabass comes from an ASC certified responsible farm.  
[www.asc-aqua.org](http://www.asc-aqua.org)

SIDES 配菜

|                                         |      |
|-----------------------------------------|------|
| Grilled Asparagus, Pecorino<br>烤蘆筍、羊奶芝士 | \$68 |
| Sautéed Mushrooms 炒蘑菇                   | \$68 |
| Mashed Potatoes 薯蓉                      | \$68 |
| French Fries, Mayo 薯條、蛋黃醬               | \$68 |

DESSERTS 甜品

|                                                                                 |              |
|---------------------------------------------------------------------------------|--------------|
| Tiramisu<br>意式芝士蛋糕                                                              | \$98         |
| Mascarpone, Coffee, Lady Finger, Marsala Wine, Egg Yolk<br>意式軟芝士、咖啡、手指餅、瑪莎拉酒、蛋黃 |              |
| Italian Rice Cake<br>意式米糕                                                       | \$88         |
| Biscuits, Caramel Sauce<br>餅乾、焦糖醬                                               |              |
| Panna Cotta<br>意式奶凍                                                             | \$78         |
| Homemade Raspberry Coulis<br>自製紅桑莓醬                                             |              |
| Ice Cream Served with Mixed Berries<br>雪糕 配雜莓                                   | \$68 / Scoop |
| Vanilla / Chocolate / Strawberry<br>雲呢拿 / 朱古力 / 草莓                              |              |

-  Gluten 穀物(含麩質)
-  Milk 牛奶及其制品
-  Egg 雞蛋
-  Fish 魚類
-  Nuts 堅果
-  Vegetarian 素食者
-  Chef Recommendations 廚師推介

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|                                                           |            |
|-----------------------------------------------------------|------------|
| <b>Champagne</b>                                          | <b>Btl</b> |
| Larmandier-Bernier, Latitude, Extra Brut, Champagne, N.V. | \$1,188    |
| H.Billiot, Brut, Reserve, Grand Cru, Champagne, N.V.      | \$988      |

## White Wine - Italy

|                                                              |       |
|--------------------------------------------------------------|-------|
| Pinot Grigio, Elena Walch, Castel Ringberg, Alto Adige, 2018 | \$788 |
| Carricante, Benanti, Etna Bianco, Terre Siciliane, 2016      | \$588 |
| Benito Ferrara, Fiano di Avellino, Campania, 2010            | \$588 |

## White Wine - France

|                                                                                      |         |
|--------------------------------------------------------------------------------------|---------|
| Domaine Alain Chavy, Puligny-Montrachet, 1er Cru, Les Clavoillons, Burgundy, 2015    | \$1,588 |
| Domaine Long-Depaquit, Albert Bichot, Chablis, 1er Cru, Les Vaillons, Burgundy, 2016 | \$988   |

## White Wine - U.S.A.

|                                                                     |         |
|---------------------------------------------------------------------|---------|
| Chardonnay, Grgich Hills, Estate Grown, Napa Valley, 2013           | \$1,088 |
| Sauvignon Blanc, Somerston, Napa Valley, 2011                       | \$988   |
| Muscat Blanc, Kokomo, Timber Crest Vineyard, Dry Creek Valley, 2015 | \$588   |
| Grenache Blanc, Priest Ranch, Napa Valley, 2015                     | \$588   |

## White Wine — Australia

|                                                         |       |
|---------------------------------------------------------|-------|
| Chardonnay, Kooyong Clonale, Mornington Peninsula, 2024 | \$738 |
| Sauvignon Blanc, Shaw And Smith, Adelaide Hills, 2018   | \$568 |

## White Wine - New Zealand

|                                             |       |
|---------------------------------------------|-------|
| Chardonnay, Greywacke, Marlborough, 2014    | \$738 |
| Riesling, Rippon, Central Otago, 2016       | \$568 |
| Sauvignon Blanc, Churton, Marlborough, 2020 | \$528 |

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## Red Wine - Italy

|                                                                 |         |
|-----------------------------------------------------------------|---------|
| Antinori, Tignanello, Tuscany, 2015                             | \$2,288 |
| San Felice, Campogiovanni Brunello di Montalcino, Tuscany, 2012 | \$1,188 |

## Red Wine - France

|                                                                            |         |
|----------------------------------------------------------------------------|---------|
| Château Pichon Longueville, Comtesse de Lalande, Pauillac, Grand Cru, 2003 | \$4,388 |
| Domaine de Montille, Volnay 1er Cru, Les Brouillards, Burgundy, 2011       | \$1,888 |
| Les Pagodes De Cos, Cos d'Estournel, Saint Estephe, 2012                   | \$1,088 |

## Red Wine - U.S.A.

|                                                              |         |
|--------------------------------------------------------------|---------|
| Cabernet Sauvignon, Chateau Montelena, Napa Valley, 2013     | \$1,388 |
| Zinfandel, Mantra, Old Vines Reserve, Alexander Valley, 2013 | \$738   |

## Red Wine - Australia

|                                                    |         |
|----------------------------------------------------|---------|
| Shiraz, Kilikanoon, Oracle, Clare Valley, 2009     | \$1,488 |
| Shiraz, Coriole Estate Grown, McLaren Valley, 2023 | \$588   |

## Red Wine - New Zealand

|                                                        |       |
|--------------------------------------------------------|-------|
| Pinot Noir, Wairau River, Marlborough, 2023            | \$488 |
| Bordeaux Blend, Te Mania, Three Brothers, Nelson, 2015 | \$488 |

## Red Wine - Hungary

|                                                      |       |
|------------------------------------------------------|-------|
| Bordeaux Blend, Bock, Royal Cuvée, Villány, 2013     | \$668 |
| Bordeaux Blend, Tiffán's, Lucia Cuvée, Villány, 2009 | \$688 |

## Dessert Wine - Italy

|                                                                              |       |
|------------------------------------------------------------------------------|-------|
| Trebbiano, San Felice, Vin Santo del Chianti Classico, Tuscany, 2009 (375ml) | \$598 |
|------------------------------------------------------------------------------|-------|

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