



Weekday Special French Black Truffle Lunch Menu 法國黑松露精選午餐菜譜

Uova Strapazzate su Crostone di Pane con Capasanta Scottata e Tartufo Nero Invernale
Scrambled Eggs on Toast with Hokkaido Scallop and French Winter Black Truffle
炒有機雞蛋多士伴北海道帶子配法國黑松露

Fettuccine con Salsiccia e Funghi, Crema di Latte e Tartufo Nero Invernale
Fettuccine with Mushrooms, Sausage and Cream with French Winter Black Truffle
野菌及肉腸全蛋寬條麵配法國黑松露

Filetto di Merluzzo Antartico con Verdurine e salsa al Burro e Agrumi
Pan-Fried Tooth Fish Fillet with Seasonal Vegetables in Butter Citrus Sauce
香煎牙魚柳伴時令雜菜配檸檬牛油醬

Or 或

Costolette di Agnello in Padella con Verdurine e Riduzione al Balsamico
Pan-Fried Lamb Chops with Seasonal Vegetables and Balsamic Dressing
香煎羊排伴時令雜菜配意大利陳醋汁

Tiramisu Sabatini

Classic Sabatini Tiramisu
傳統意大利芝士蛋糕

Caffè o Te` e Biscottini

Fine Tea or Freshly Brewed Coffee and Italian Cookies
茶或即磨咖啡及意大利曲奇

港幣每位 HK\$728 per person

Additional Order of French Black Truffle is served at HK\$48 per gram.
額外法國黑松露每克另加港幣\$48。

The above special menu available from 17/1 to 31/1/2022,
12:00nn to 3:00 pm, except weekends and public holidays.
供應期由 17/1 至 31/1/2022, 下午 12:00 至 3:00, 星期六及假日除外。

The price is subject to 10% service charge. 另加一服務費。
Cannot be used in conjunction with other discount. 此套餐不能與其它折扣同時使用。

If you have any food allergies, please inform our staff.
如閣下對任何食物產生敏感，請直接與本餐廳職員聯絡。