



Weekday Sunset Dinner Menu 黃昏前晚餐菜譜

Carpaccio di Gamberetti Viola del Mediterraneo con Olio al Limone e Bottarga

Carpaccio of Violet Prawns from Mediterranean Sea with Bottarga and
Lemon Oil Dressing

地中海紫羅蘭生蝦薄片伴烏魚子配檸檬橄欖油汁

Mezze Maniche alla Toscana con Salsiccia e Pomodorini

Mezze Maniche with Italian Sausage and Cherry Tomato Sauce

短袖通粉伴意大利肉腸配車厘番茄醬

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

Caffe` 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\$598 per person

The above tailor-made menu available from 17-31 January 2022, 3:00 pm to 4:45 pm.

此套餐於 17-31/1 下午 3:00 至 4:45 時供應。

The price is subject to 10% service charge. 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。