

Lunch Specialties

Appetizers 前菜

(Select one of your choices 可選擇其中一項)

Traditional Italian appetizer 傳統意大利自助頭盤

Soup of the day 是日餐湯

Boston lobster bisque with crutons and sour cream 龍蝦濃湯 (Additional 另加港幣 HK\$188)

Fassone beef carpaccio with rucola and Parmigiano (Additional HK\$188)

意大利生牛肉薄片配火箭菜及巴馬臣芝士 (另加港幣 \$188)

Pasta or Risotto 意大利麵 或 意大利飯

(Select one of your choices 可選擇其中一項)

Risotto with crab, tomato and basil

蟹肉意大利飯配番茄及羅勒

Plin ravioli stuffed with meat in butter and parmesan cheese

意式豬肉雲吞配牛油及巴馬臣芝士汁

Pasta of the day

是日意大利麵

Homemade tagliolini with Boston lobster, datterini cherry tomatoes and parsley (Additional HK\$288)

自家製全蛋麵配龍蝦、香草及車厘茄汁 (另加港幣 \$288)

Main Courses 主菜

(Select one of your choices 可選擇其中一項)

Pan-fried fillet of Mediterranean ombrina fish in lemon, butter and capers sauce

香煎地中海石首魚柳配檸檬、牛油及水瓜柳汁

Braised US prime beef short ribs with mashed potatoes and red wine sauce

燴牛肋肉配薯蓉及紅酒汁

Grilled Australian lamb chops with bell pepper caponata

扒澳洲羊架配甜椒

Grilled Australian Wagyu M5 sirloin with seasonal vegetables and black truffle sauce (Additional HK\$288)

香烤澳洲 M5 和牛西冷配時令雜菜及黑松露汁 (另加港幣 \$288)

Dessert 甜品

Selection dessert from trolley with freshly brewed coffee or tea and cookies

自選自家製甜品配意式咖啡、茶及曲奇

Menu Combination

Appetizer, Pasta and Dessert	\$498
Appetizer, Main Course and Dessert	\$568
Full Course Menu	\$598

Drinks Recommendations

<u>Glass</u>	<u>Bottle</u>
Prosecco, Spumante (Sparkling)	\$85 \$425
Pinot Grigio, Caldora (White)	\$85 \$425
Sangiovese & Merlot, Primo (Red)	\$85 \$425
Orange, Grapefruit, Guava (Fruit Juice)	\$45
Free Flow Package until 2:30pm (Sparkling, White and Red Wine)	\$218
Mocktail Free Flow until 2:30pm (Grapefruit Delight)	\$68

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。

All prices are subject to 10% service charge. 以上價目另加一服務費。

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意大利生牛肉薄片配火箭菜及巴馬臣芝士 (另加港幣 \$188)

Pasta or Risotto 意大利麵 或 意大利飯

(Select one of your choices 可選擇其中一項)

Saffron risotto with beef cheek ragout

紅花粉意大利飯燴和牛面頰肉粒

Pumpkin gnocchi in butter sage sauce and smoked eel

南瓜芝士麵團配鼠尾草牛油汁及煙燻鱈魚

Pasta of the day

是日意大利麵

Homemade tagliolini with Boston lobster, datterini cherry tomatoes and parsley (Additional HK\$288)

自家製全蛋麵配龍蝦、香草及車厘茄汁 (另加港幣 \$288)

Main Courses 主菜

(Select one of your choices 可選擇其中一項)

Pan-fried fillet of cod in onion cream sauce

香煎鱈魚柳配洋葱忌廉汁

Grilled Australian lamb chops with bell pepper caponata

扒澳洲羊架配甜椒

Pan-fried spring yellow chicken with herbs sauce

香烤春雞配香草汁

Grilled Australian Wagyu M5 sirloin with seasonal vegetables and black truffle sauce (Additional HK\$288)

香烤澳洲 M5 和牛西冷配時令雜菜及黑松露汁 (另加港幣 \$288)

Dessert 甜品

Selection dessert from trolley with freshly brewed coffee or tea and cookies

自選自家製甜品配意式咖啡，茶及曲奇

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Pinot Grigio, Caldora (White)	\$85	\$425
Sangiovese & Merlot, Primo (Red)	\$85	\$425
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(Select one of your choices 可選擇其中一項)

Mushrooms risotto

蘑菇意大利飯

Ravioli Caprese stuffed with caciotta cheese with tomato sauce and basil

芝士雲吞配番茄汁及羅勒

Pasta of the day

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Main Courses 主菜

(Select one of your choices 可選擇其中一項)

Fillet of salmon in crust of herbs in white wine butter and capers sauce

香草包糠三文魚配水瓜柳及白酒牛油汁

Pan-fried Canadian pork chop with herbs sauce

香煎加拿大豬扒配香草汁

Grilled Australian lamb chops with bell pepper caponata

扒澳洲羊架配甜椒

Grilled Australian Wagyu M5 sirloin with seasonal vegetables and black truffle sauce (Additional HK\$288)

香烤澳洲 M5 和牛西冷配時令雜菜及黑松露汁 (另加港幣 \$288)

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Full Course Menu	\$598	Sangiovese & Merlot, Primo (Red)	\$85	\$425
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