



## APPERTIZERS 前菜

Marinated Wagyu beef carpaccio with rucola, parmesan flakes & pickled mushrooms 義式醃漬生牛肉薄片左芝麻葉、帕瑪森起司薄片與醃菇	\$520
Apulian burrata cheese with anchovies, taggiasche olives, and oregano leaves 布拉塔起司佐提魚、橄欖與奧勒岡葉	\$560
Caprese with buffalo mozzarella cheese, tomatoes & fresh basil 卡布里沙拉，莫扎瑞拉起司搭配牛番茄與新鮮羅勒	\$520
Wood plank with mix Italian cold cuts & cheese, pickles and bruschetta 義式綜合木盤，含各式冷肉、起司、醃菜、義式烤麵包	\$980/2p (\$460/+1)

## PASTA 義大利麵

Spaghetti "Aglio e olio" with garlic, chili, parsley, & extra virgin olive oil 經典香蒜辣椒義大利麵	\$420
Spaghetti alle Vongole, with garlic, chili, parsley, cheery tomatoes & fresh clams 清炒蛤蜊義大利麵	\$540
"Carbonara" with egg yolk, cured pork cheek, sheep cheese & black pepper 培根蛋黃醬義大利麵	\$540
Tagliatelle alla Bolognese, with minced pork & beef, tomatoes, red wine & rosemary 波隆那肉醬寬麵	\$540
Potato gnocchi alla sorrentina, with tomato sauce, mozzarella & parmesan 焗烤番茄馬鈴薯麵疙瘩	\$560

Free flow water \$80 each. All prices are subject to 10% service charge  
水資\$80/人，所有價格另含10%服務費

本店肉品來源： 澳洲(牛肉)、台灣(豬肉)、義大利(冷肉豬肉)

## MAIN COURSE 主菜

Low temperature cooked spring chicken, with herbs & smoked paprika 低温紅椒香料烤春雞	\$880
Roasted pork chop with butter, sage & spicy honey BBQ sauce 香烤豬排佐BBQ醬	\$980
New Zealand lamb rack with apple mint oculist, balsamic shallots & rosemary salt 紐西蘭羊排佐蘋果薄荷醬與醋漬紅蔥	\$1180
Australian Wagyu rib eye steak with rucola & parmesan flakes 澳洲和牛肋眼牛排佐芝麻葉沙拉	\$1880
Pan-fried sea bass with vegetable sauté 香煎海鱸佐炒時蔬	\$1180

## SIDES 小食配菜

Mix Salad / 綜合沙拉	\$220
Chef Salad / 主廚沙拉	\$380
Sicilian ratatouille / 西西里燉菜	\$280
Roasted potatoes / 烤馬鈴薯	\$280
Daily soup / 每日例湯	\$200

## DESSERT 甜點

Classic Italian Tiramisu 義大利經典提拉米蘇	\$320
CPannacotta with seasonal fruit sauce 義式奶酪佐時令果醬	\$280
Apple cinnamon crumble 烤肉桂蘋果奶酥	\$320