



水資\$90/人，另含10%服務費  
Free flow water \$90 each.  
All prices are subject to 10% service charge.

## 前菜 APPERTIZERS

- 手工燻鮭魚佐醃黃瓜與酸奶 \$680  
Homemade smoked salmon with frisée, pickled cucumber & sour cream
- 醃漬生牛肉薄片佐芝麻葉、帕瑪森起司與醃菇 \$680  
Marinated Wagyu beef carpaccio with rucola, parmesan flakes & mushrooms
- 布拉塔起司佐鯷魚、橄欖、油漬番茄與酸豆 \$680  
Burrata with anchovies, Taggiasche olives, dried cherry tomatoes & capers
- 卡布里沙拉，莫扎瑞拉、番茄、羅勒與奧勒岡 \$680  
Mozzarella with, tomato, basil & oregano, classic "Caprese" style
- 義式木盤，含精選冷肉、起司、手工醃菜與義式烤麵包 \$1180/2p  
Wood plank with Italian cold cuts, cheeses, pickles & bruschetta (\$580/+1)

## 義大利麵、燉飯 PASTA & RISOTTO

義大麵均為手工麵！  
All our pastas are homemade.

- 經典香蒜辣椒麵 Spaghetti "Aglio & Olio" \$520  
Garlic, chili, parsley, extra virgin olive oil & parmesan cheese
- 波隆那肉醬寬麵 Tagliatelle "alla Bolognese" \$620  
Minced pork & beef, peeled tomatoes, red wine & herbs (含豬肉及牛肉)
- 培根蛋黃麵 Spaghetti "alla Carbonara" \$680  
"Carbonara" with egg yolk, cured pork cheek, sheep cheese & black pepper
- 清炒蛤蜊麵 Spaghetti "alle Vongole" \$680  
Fresh clams, garlic, parsley & cherry tomatoes
- 蟹肉醬馬鈴薯麵疙瘩 Gnocchi "al Granchio" \$780  
Potatoe gnocchi with garlic, tomatoes, crab meat, claws & crab bisque
- 卡納羅利海鮮燉飯 Risotto "alla Pescatora" \$780  
"Carnaroli" rice with peeled tomatoes, clams, squid, shrimps & shellfish bisque

## 主菜 MAIN COURSE

香煎鮭魚菲力 <b>Toasted Salmon Fillet</b>	\$980
Covered with crumble bread & potatoes crust, with grilled vegetable & carrots puree	
爐烤春雞 <b>Roasted Spring Chicken</b>	\$980
Low temperature cooked, with herbs & smoked paprika powder	
香烤豬排 <b>Grilled Pork Chop</b>	\$980
Mustard marinated, with spicy home-made BBQ sauce	
紐西蘭小羔羊排 <b>Roasted New Zealand Lamb Rack</b>	\$1280
With apple mint coulis & rosemary salt	
澳洲和牛肋眼牛排 <b>Grilled Australian M 6/7 Wagyu Beef Ribeye Steak</b>	\$2280
With rucola salad, parmesan flakes & BBQ sauce	

肉類主菜搭配烤馬鈴薯及沙拉  
Meat main courses are served with potatoes & salad.

## 小食配菜 SIDES

綜合沙拉 <b>Mix Salad</b>	\$220
主廚沙拉 <b>Chef Salad</b>	\$380
西西里燉菜 <b>Sicilian Cponata</b>	\$280
烤馬鈴薯 <b>Roasted Potatoes</b>	\$280
當日例湯 <b>Daily Soup</b>	\$200

## 甜點 DESSERT

義大利經典提拉米蘇 <b>Tiramisu</b>	\$380
Classic Italian mascarpone, biscuits, amaretto liquor & coffee	
義式奶酪佐時令果醬 <b>Pannacotta</b>	\$320
Cream pudding with fresh seasonal fruit sauce & meringue	
烤肉桂蘋果奶酥 <b>Apple Crumble</b>	\$380
Cinnamon flavor, with caramel topping vanilla ice cream	
榛果巧克力熔岩 <b>Lava Cake</b>	\$320
Hazelnut chocolate melting heart, with vanilla ice cream	