

HOUSE  
WINE  
+ 38/GLASS

# Lunch Break

前菜 + 意粉: \$228

前菜 + 主菜: \$288


前菜 + 主菜 + 甜品: \$328

前菜 + 意粉 + 主菜 + 甜品: \$388

## 前菜

生牛肉薄切沙律

Australian Organic Beef, Artichokes and  
Truffle Mayonaise

 特色水牛芝士蕃茄沙律

Buffalo Mozzarella and Heirloom Tomatoes with  
Balsamic Dressing

是日餐湯

Soup of the day

蒜香鮮青口伴蜆配蒜蓉包 | +\$68

Mussels and Clams with White Wine Sauce and  
Garlic Bread

慢煮八爪魚•薯仔沙律 檸檬汁 | +\$68

Octopus and Potato Salad with Lemon Dressing


## 意粉

燉牛肉手工螺絲粉

Homemade Twisted Pasta with Beef Ragout

 野菌大寬條麵

Pappardelle Pasta with Wild Mushroom

 鮮蕃茄•羅勒醬意大利粉

Spaghetti with Fresh Tomato and Basil Sauce

白酒汁海鮮指環麵 | +\$48

Calamarata Pasta with Mixed Seafood

廚師精選 | +\$128

Chef's Specials

## 主菜

燒焗盲曹魚配蕃茄酸豆

Barramundi Fish with Tomato & Capers Sauce

慢煮童子雞配辣椒燒薯仔

Slow Cooked Baby Chicken,  
Roasted Potato and Pappers

香煎魔鬼魚配檸檬牛油汁 | +\$68

Skate Wing Fish with Capers and Lemon Butter

安格斯西冷扒拌薯蓉 | +\$128

Grilled Sirloin Steak with Mashed Potatoes

## 甜品

紐約芝士餅

New York Cheese Cake

自製意大利提拉米蘇蛋糕

Tiramisu

蘋果金寶 | +\$48

Apple Crumble

佩克里諾芝士伴蕃茄甜酸醬 | +\$48

Pecorino Cheese with Tomato Chutney

Please advise your host of any food allergies or dietary restrictions.  
All prices are in Hong Kong Dollars and subject to 10% service charge.

 Vegetarian