

STARTER 前菜

- CAVIAR | 698 / 1288
Chive, Tomato, Onion, Sour Cream, Egg Yolk,
White Yolk, Crunchy Bread
30 Gr 克 698 / 50 Gr 克 1288
- ST. JACQUES & CAVIALE OSIETRA | 368
Marinated Scallop, 10gm Osietra Caviar, Basil Infused
生漬帶子配奧西特拉鱈魚子醬（10克）、羅勒葉浸泡油
- GAMBERO ROSSO & FOIE GRAS | 298
Raw Red Prawn, Seared Foie Gras, Melon Gazpacho
生紅蝦、煎鵝肝、西班牙蜜瓜汁
- ASTICE & BURRATA | 298
Boston Lobster, Apulia Soft Burrata, Cherry Tomato, Pesto Sauce
波士頓龍蝦、普利亞軟布拉塔芝士、車厘茄、意大利青醬

- POLIPO & AVOCADO | 248
Slow Cooked Octopus, Avocado Guacamole
慢煮八爪魚配牛油果醬
- GUANCIA DI MANZO | 248
Slow Cooked Beef Cheek, Purple Sweet Potato,
Candied Lemon
慢煮牛面頰配、紫薯、糖漬檸檬
- WAGYU TARTARE & TARTUFO NERO | 298
Hand Cut Australian Wagyu Beef, Black Truffle
黑松露手切和牛他他
-  PALLOTTA CACIO & OVO | 168
Stewed Pecorino Cheese Ball, Tomato Sauce
燴意大利綿羊芝士波配番茄醬

SOUP 湯

- ZUPPA DI VONGOLE | 188
Manhattan Clam Chowder
曼克頓周打蜆湯

-  ZUPPA DI ORZO & FAGIOLI | 168
Barley Bean Soup
薏米雜豆湯

PASTA & RISOTTO 意大利麵及意大利飯

- LINGUINE ALLA
CARBONARA DI MARE | 348
Handmade Linguine, Sea Style Carbonara Sauce,
Sea Urchin, Bottarga of Tuna
海膽吞拿魚子海鮮卡邦尼汁手工扁意粉
- CHITARRA ABRUZZESE AL
GRANCHIO REALE, DATTERINI | 398
Handmade Guitar Pasta, King Crab,
Fresh “Datterini” Tomato
帝王蟹、車厘茄、新鮮羅勒及手工結他麵
- RISOTTO “ACQUERELLO” CON
ASTICE & FEGATO GRASSO | 368
Italian Rice, Boston Lobster, Foie Gras
波士頓龍蝦及鵝肝燴意大利飯
- PACCHERI “MANCINI” CON
RAGÙ D’AGNELLO | 268
Paccheri, Hand Cut Lamb Ragout
手切羊肉醬巨型通心

- CASARECCE ALLA SALSICCIA E
TOPINAMBUR | 248
Handmade Twisted Pasta, Italian Sausage,
Jerusalem Artichoke
菊芋意大利肉腸麻花意粉
- RAVIOLI “DEL PLIN” FARCITI CON
OSSOBUCO & FUNGHI PORCINI | 268
Handmade Ravioli Ossobucco,
Porcini Mushroom
手工牛膝肉牛肝菌意大利雲吞
-  SPAGHETTI “MARTELLI” CON POMODORINO
& BURRATA PUGLIESE | 248
Spaghetti, Fresh “Datterini” Tomato, Apulia Burrata
新鮮車厘茄及普利亞布拉塔芝士意大利粉
-  FUSILLI ALLA BAVA DI TALEGGIO
E TARTUFO NERO | 288
Fusilli, Taleggio Cheese, Black Truffle
黑松露牛奶芝士螺絲粉

 Vegetarian 素食

Please advise your server of any food allergies or dietary requirement 如有任何食物敏感或特殊需求，請告知侍應
All prices are in Hong Kong Dollars and subject to a 10% service charge 所有價錢均為港幣，並收取加一服務費

MAIN COURSE 主菜

BRANZINO DI “ORBETELLO”, EDAMAME & ASPARAGI | 388

Seared Italian Seabass, Edamame, Green Asparagus
香煎意大利海鱸魚配枝豆及蘆筍

MERLUZZO ATLANTICO & PEPERONI | 428

Seared Patagonian Toothfish, Roasted Red Capsicum Purée
香煎白雪魚配焗紅燈籠椒蓉

ARAGOSTA ALLA THERMIDOR | 688

Oven Baked Whole Blue Lobster Thermidor Style, Gratinated Gruyere Cheese, Cognac
半軟硬牛奶芝士及干邑焗龍蝦

COSTINE DI MANZO E SALSA BBQ | 388

Slow Cooked Short Rib, Mashed Potato, BBQ Sauce
慢煮牛肋骨配薯蓉及燒烤醬

ARROSTICINO ABRUZZESE | 428

Skewed Irish Lamb Loin, Deep Fried Pepper, Lamb Jus
愛爾蘭羊里脊串燒配炸辣椒及羊肉汁

FILETTO DI VITELLO CON PURE DI SALSIFY | 468

Veal Filet, Salsify Root Purée, Brussels Sprout, Sichuan Pepper
牛仔肉柳配婆羅門參根蓉、抱子甘藍及花椒

MAIALINO NERO ALLA “DIANE” | 458

Iberico Pork In Diane Sauce with Forest Mushroom
西班牙黑毛豬配本菇黛安汁

FILETTO DI MANZO CON CREMA DI PARMIGIANO | 548

Grilled Black Angus Tenderloin, Parmesan Cream, Caramelized Baby Carrot
烤黑安格斯牛柳配巴馬臣芝士忌廉及焦糖甘筍仔

SIDE DISH 配菜

VEGETABLE RATATOUILLE | 88

Eggplant, Zucchini, Carrot, Squash, Cherry Tomato, Pine
茄子、意大利青瓜、甘筍、南瓜、車厘茄、松子

PARMESAN CRUSTED POTATO | 88

Roast Potato, Grated with Parmesan
焗薯、巴馬臣芝士碎

BRUSSELS SPROUT | 88

Butter Pan Seared Brussels Sprout
牛油香煎抱子甘藍

SAUTÉED BABY CORN | 88

Sautéed Baby Corn
粟米仔

Vegetarian 素食

Please advise your server of any food allergies or dietary requirement 如有任何食物敏感或特殊需求，請告知侍應
All prices are in Hong Kong Dollars and subject to a 10% service charge 所有價錢均為港幣，並收取加一服務費