



CUCINA



Lunch Menu

Two-Course \$328 (Appetiser & Main)

Three-Course \$348 (Appetiser, Main & Dessert)

Four-Course \$408 (Two Appetisers, Main & Dessert)


Additional \$58 for a glass of wine or fresh fruit juice 另加\$58 享用餐酒或果汁一杯


Appetiser

Tuna Tartare, Sundried Tomato, Avocado, Katsuobushi, Yuzu Dressing

吞拿魚他他伴風乾番茄、牛油果、鰹魚乾及柚子汁

Roasted Beef Tongue, Bell Pepper Salad, Parsley Sauce 燒牛脷燈籠椒沙律伴蕃茜醬

 Tomato Cream Soup, Mozzarella Cheese, Pesto Sauce 傳統番茄湯配香草醬


 Lobster Bisque, Crème Fraîche (additional \$58) 龍蝦湯 (另加\$58)

Main

 Pizza with Eggplant, Tomatoes, Olives, Oregano 奧勒岡薄餅配茄子及橄欖

Risotto with Mixed Seafood, Tarragon 香草海鮮意大利飯

Rigatoni Amatriciana, Bacon, Onions, Tomato Sauce 番茄洋蔥煙肉醬粗管麵

 Linguine, Argentinean Pink Prawn, Garlic, Brandy and Cherry Tomatoes Sauce (additional \$58)

精選阿根廷粉紅蝦意大扁麵配蒜蓉白蘭地番茄汁 (另加\$58)

Baked Halibut, Herb Crust, Mussel, Saffron Sauce 香料焗比目魚伴青口及紅花汁

Grilled Pork Loin, Crushed Sweet Potatoes, Fennel Seed Sauce 烤豬排伴番薯泥及茴香籽汁

Dessert

Tiramigiù, Coffee Ice Cream, Sabayon, Amaretti 意大利提拉米蘇配咖啡雪糕

Lemon Tart, Custard, Meringue 檸檬蛋白餡餅

Seasonal Fruit Salad, Raspberry Sorbet 時令水果沙律配覆盆子雪葩

Inclusive of Coffee or Tea 奉送咖啡或茶

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Appetiser

Hamachi Tartare, Tomato, Apple, Lemon Oil, Caviar 油甘魚韃靼伴番茄蘋果、檸檬油及魚子醬

Vitello Tonnato, Roasted Veal, Tuna, Anchovy & Mayonnaise Sauce, Capers 薄牛仔伴吞拿魚汁

 Mushrooms Cream Soup with Cheese Croutons 磨菇忌廉湯

 Lobster Bisque with Crème Fraîche (additional \$58) 龍蝦湯(另加\$58)

Main

Flatbread with Chicken, Red Onion, Bell Pepper 雞肉、紅洋蔥、燈籠椒薄餅

 Ravioli with Mushrooms, Parmesan Cheese, Butter & Sage Sauce

意大利雲吞釀磨菇及帕馬森芝士、鼠尾草牛油汁

Penne with Smoked Salmon, Dill Cream Sauce 煙燻三文魚蒔蘿忌廉汁長通粉

 Linguine, Argentinean Pink Prawn, Garlic, Brandy and Cherry Tomatoes Sauce (additional \$58)

精選阿根廷粉紅蝦意大扁麵配蒜蓉白蘭地番茄汁(另加\$58)

Pan-fried Fillet of Barramundi, Creamy Spinach, Lemon-Mushroom Sauce 香煎盲鱧伴菠菜檸檬磨菇汁

Roasted Chicken Leg "Diavola Style ", Lemon Chili Sauce 烤雞腿肉配香辣檸檬汁

Dessert

Panna Cotta, Fresh Mango, Mango Pearls 芒果奶凍

Chocolate Brownie, Vanilla Ice Cream, Orange Sauce 朱古力布朗尼配雲呢拿雪糕

Seasonal Fruits Salad, Lemon Sorbet 生果拼盤配檸檬雪葩

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Appetiser

- Mixed Seafood Salad, Tomato, Cucumber, Lemon Oil Dressing 海鮮配番茄青瓜沙律伴檸檬油
Beef Carpaccio, Rocket Salad, Parmesan Cheese, Lemon Oil Dressing 生牛肉片伴火箭菜及巴馬芝士
Potato & Leek Soup, Scallop, Shrimps and Chives 帶子海蝦薯仔大蒜湯
🍷 Lobster Bisque, Crème Fraîche (additional \$58) 龍蝦湯 (另加\$58)

Main

- 🥬 Pizza, Zucchini, Onions, Bell Peppers 素食薄餅
Spaghetti, Mixed Seafood, Arrabbiata Sauce 香辣番茄汁雜錦海鮮意大利麵
Risotto with Paprika, Bell Peppers, Chorizo 辣肉腸燈籠椒意大利飯
🍷 Linguine, Argentinean Pink Prawn, Garlic, Brandy and Cherry Tomatoes Sauce (additional \$58)
精選阿根廷粉紅蝦意大扁麵配蒜蓉白蘭地番茄汁 (另加\$58)
Baked Orange Roughy Fillet, Calamari, Marinara Sauce 焗橙鯛魚柳伴魷魚配番茄汁
Braised Beef, Mashed Potatoes, Mushrooms and Roots 意式燴牛肉伴薯蓉、蘑菇及根菜

Dessert

- Mixed Berries Napoleon, Vanilla Ice Cream, Raspberry Sauce 雜莓拿破崙
Cream Puff, Chocolate Glaze, Passion Fruit Sauce 朱古力忌廉泡芙配熱情果汁
Seasonal Fruits Salad, Lemon Sorbet 生果拼盤配檸檬雪葩

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Appetiser

Chicken Breast Salad, Bell Peppers, Onions, Tomato Salsa 雞胸、燈籠椒及洋蔥沙律伴番茄莎莎醬

 Burrata Cheese, Mix Vegetables Caponata, Basil Pesto 布拉塔芝士配酸甜雜菜伴羅勒青醬

Pumpkin Soup, Sautéed Shrimp, Balsamic Vinegar 海蝦南瓜湯

 Lobster Bisque, Crème Fraîche (additional \$58) 龍蝦湯 (另加\$58)

Main

Pizza 'Diavola', Mozzarella, Spicy Salami 辣肉腸芝士薄餅

 Penne, Mushrooms, Black Truffle Cream Sauce 黑松露忌廉蘑菇長通粉

Fusilli, Tuna, Olives, Tomato Sauce 吞拿魚橄欖螺絲粉配番茄汁

 Linguine, Argentinean Pink Prawn, Garlic, Brandy and Cherry Tomatoes Sauce (additional \$58)

精選阿根廷粉紅蝦意大扁麵配蒜蓉白蘭地番茄汁 (另加\$58)

Baked Seabass, White Beans, Coriander, Lobster Sauce 焗鱸魚配白腰豆、芫荽及龍蝦汁

Grilled Lamb Chops, Artichoke Purée, Mint Sauce 扒羊扒伴雅枝竹蓉及薄荷汁

Dessert 甜品

Vanilla Crème Brûlée, Mixed Berries 雲呢拿焦糖燉蛋伴雜莓

Affogato, Rum Raisin Ice Cream, Coffee 冧酒咖啡雪糕

Seasonal Fruit Salad, Lemon Sorbet 生果拼盤配檸檬雪葩

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Appetiser

Caesar Salad, Seared Prawns, Parmesan Cheese, Croutons 大蝦凱撒沙律

Smoked Duck Breast, Duck Liver Mousse, Orange Dressing 煙鴨胸配鴨肝慕絲、香橙醬汁

Cauliflower Cream Soup, Pancetta Ham, Black Truffle 黑松露椰菜花忌廉湯


 Lobster Bisque, Crème Fraîche (additional \$58) 龍蝦湯 (另加\$58)

Main

 Pizza, Four Cheese 四式芝士薄餅

Spaghetti, Crab Meat, Garlic Oil & Chili, Asparagus, Tobiko 香蒜蟹肉蘆筍飛魚子意大利麵

Risotto, Pumpkin, Pancetta, Parmesan Sauce 南瓜意大利飯配煙肉、帕馬森芝士汁

 Linguine, Argentinean Pink Prawn, Garlic, Brandy and Cherry Tomatoes Sauce (additional \$58)
精選阿根廷粉紅蝦意大利扁麵配蒜蓉白蘭地番茄汁 (另加\$58)

Pan-fried Sea Bream Fillet, Broccoli Purée, Bell Peppers 香煎鯛魚柳配西蘭花蓉及燈籠椒

Grilled Sirloin Steak, Black Pepper Sauce 扒西冷牛扒配黑椒汁

Dessert

Chocolate Pudding, Amaretto, Coffee Ice Cream 朱古力布甸伴杏仁甜酒、咖啡雪糕

Grand Marnier Sabayon, Mixed Berries, Strawberry Ice Cream 甜酒沙巴翁伴雜莓士多啤梨雪糕

Seasonal Fruits Salad, Lemon Sorbet 生果拼盤配檸檬雪葩

Inclusive of Coffee or Tea 奉送咖啡或茶

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CUCINA




Weekend Brunch 假日早午餐

Selection of our Antipasti, Italian Cold Cuts, Cheese, Seafood, Pasta Station, and Dessert Corner
精選意大利凍肉、芝士、海鮮、特色意粉及經典甜點

Chef Andrea's Duck Liver Burger served to the table 鴨肝漢堡

Main 主菜

 Vol au Vent, Soft Boiled Egg, Spinach, Truffle Cheese Fondue
焗酥皮盒伴溫泉蛋、菠菜、香濃芝士汁

Or

Slow-cooked Wagyu Beef Cheek, Red Wine Sauce, Mashed Potatoes
慢煮和牛面頰肉配紅酒汁及薯蓉

Or

Pan-Seared Fillet of Barramundi, Lemon Cream Sauce and Caviar
香煎盲鱸魚配檸檬忌廉汁及魚子醬

Or

Roasted Chicken Leg, "Diavola Style", Rosemary Potatoes
烤雞腿肉配迷迭香馬鈴薯

Or

Risotto with Mixed Seafood & Crustacean, Tarragon, Tobiko, Parmesan Cheese
香草海鮮意大利飯伴魚子、巴馬臣芝士

Adult \$528 / Child \$328 (aged 3-11)

成人 每位港幣 528 / 小童 每位港幣 328 (年齡 3 至 11 歲)

Free-flow Perrier-Jouët NV Champagne or Henriot Brut Rosé Champagne at an additional \$388 per person
每位另加港幣 388 無限量享用巴黎之花香檳或漢諾玫瑰香檳

Free-flow Prosecco or Sparkling Rosé or Moscato d'Asti at an additional \$188 per person
每位另加港幣 188 無限量享用氣泡酒或玫瑰氣酒或有氣甜酒

Free-flow Poretti Draught Beer or Fresh Juice or Soft Drinks at an additional \$148 per person
每位另加港幣 148 無限量享用沛雷帝生啤酒或鮮果汁或汽水

Discounts are not applicable to free-flow beverage packages

任何折扣不適用於無限添飲禮遇

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