

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 Tomatoes, 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 with Mozzarella Cheese and Pesto Sauce 傳統番茄湯配香草醬


 Lobster Bisque with Crème Fraîche (additional \$48) 龍蝦湯 (另加\$48)

Main

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

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

Spaghetti with Meatballs and Tomato Sauce 番茄汁肉丸意大利粉

 Signature Linguine with Mediterranean Red Prawns (additional \$58) 精選紅蝦意大利扁麵 (另加\$58)

Pan-fried Halibut, Saffron Sauce, Mussels, Zucchini 香煎比目魚伴青口及青瓜配紅花汁

Roasted Canadian Pork with Apricot Sauce and Fennel 燒加拿大豬排伴茴香配杏桃汁

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 with 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



Insalata Caprese, Mozzarella Cheese, Tomatoes, Basil 水牛芝士番茄沙律

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 \$48) 龍蝦湯 (另加\$48)

Main

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



Ruote with Mixed Vegetables, Tomato, Smoked Ricotta 番茄雜菜煙燻瑞可達芝士車輪麵

Tortiglioni with Smoked Salmon, Dill Cream Sauce 煙燻三文魚蒔蘿忌廉汁旋紋管麵



Signature Linguine with Mediterranean Red Prawns (additional \$58) 精選紅蝦意大利扁麵 (另加\$58)

Pan-fried Fillet of Barramundi, Creamy Spinach, Lemon-Mushroom Sauce 香煎盲鱈魚柳伴忌廉菠菜檸檬蘑菇汁

Slow-cooked Chicken Breast, Black Truffle Cream Sauce 慢煮雞胸伴黑松露忌廉汁

Dessert

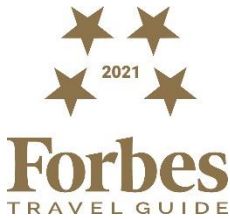
Panna Cotta, Fresh Mango, Mango Pearls 芒果奶凍

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

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

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Appetiser


Searched Tuna with Sesame Crust, Passion Fruit & Mango Sauce 香煎吞拿魚沙律

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 with Scallop, Shrimps and Chives 帶子海蝦薯仔大蒜湯

 Lobster Bisque with Crème Fraîche (additional \$48) 龍蝦湯 (另加\$48)

Main

 Pizza with Zucchini, Onions, Bell Peppers 素食薄餅

Spaghetti with 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

 Signature Linguine with Mediterranean Red Prawns (additional \$58) 精選紅蝦意大利扁麵 (另加\$58)

Baked Fillet of Orange Roughy, Calamari, Marinara Sauce 焗橙鱈魚柳伴魷魚配番茄汁

Braised Wagyu Beef Cheek, Red Wine Sauce, Mashed Potato 紅酒燴和牛面頰伴薯蓉

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 with Lemon Sorbet 生果拼盤配檸檬雪葩

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Appetiser

- Smoked Duck Breast Salad, Peach, Honey & Mustard Dressing 煙燻鴨胸沙律
- Cured Salmon Salad, Cucumber, Dill, Yoghurt Dressing 煙燻金三文魚沙律伴香草醬
- Pumpkin Soup with Sautéed Shrimp, Balsamic Vinegar 海蝦南瓜湯
-  Lobster Bisque with Crème Fraîche (additional \$48) 龍蝦湯 (另加\$48)

Main

- Pizza 'Diavola' with Mozzarella and Spicy Salami 辣肉腸芝士薄餅
-  Penne with Mushrooms, Black Truffle Cream Sauce 黑松露忌廉蘑菇長通粉
- Spaghetti, Garlic Oil, Calamari, Fried Sakura Shrimps 香辣魷魚櫻花蝦意大利粉
-  Signature Linguine with Mediterranean Red Prawns (additional \$58) 精選紅蝦意大利扁麵 (另加\$58)
- Fillet of Seabass, Clams and Lobster Sauce 香煎鱸魚伴海蜆及龍蝦汁
- Grilled Lamb Chops, Eggplant Caponata, Green Peppercorn Sauce 扒羊扒伴焗茄子及青胡椒汁

Dessert 甜品

- Vanilla Crème Brûlée with Mixed Berries 雲呢拿焦糖燉蛋伴雜莓
- Affogato, Rum Raisin Ice Cream, Coffee 靚酒咖啡雪糕
- Seasonal Fruit Salad with Lemon Sorbet 生果拼盤配檸檬雪葩

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Appetiser

Caesar Salad with Prawn, Parmesan Cheese, Croutons 大蝦凱撒沙律

Parma Ham with Melon, Parmesan Cheese, Balsamic Vinegar 巴馬火腿伴蜜瓜

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


 Lobster Bisque with Crème Fraîche (additional \$48) 龍蝦湯 (另加\$48)

Main

Pizza with Mushrooms and Cooked Ham 火腿蘑菇薄餅

Spaghetti with Crab Meat, Garlic Oil & Chili, Asparagus, Tobiko 香辣蟹肉露筍飛魚子意大利麵

 Seasonal Mushrooms Risotto with Parmesan Cheese 時令蘑菇意大利飯

 Signature Linguine with Mediterranean Red Prawns (additional \$58) 精選紅蝦意大利扁麵 (另加\$58)

Baked Fillet of Salmon with Tartar Sauce 焗三文魚柳配他他汁

Grilled Sirloin Steak with 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 with 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 Menu 假日早午餐

Selection of our Antipasti, Italian Cold Cuts, Cheese, Seafood, Fresh 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 Course 主菜

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

Or

Roasted Beef Sirloin, Seasonal Vegetables, Potatoes, Dijon Mustard Sauce
燒西冷牛扒伴時令蔬菜、法式芥末汁及馬鈴薯

Or

Pan-seared Salmon Fillet, Baby Asparagus and Mixed Berries Dressing
香煎三文魚柳伴蘆筍、雜莓汁

Or

Roast Spring Chicken, Pancetta and Mushroom Jus
石爐燒春雞伴風乾火腿、磨菇汁

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 / Children \$328 (aged 3-11 years old)

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 \$368 per person
每位另加港幣 368 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

Free-flow beverage packages are not applicable to discounts
任何折扣不適用於無限量飲品優惠

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