



CUCINA



Liguria food from Sanremo to Genova Lunch Menu

Two-Course \$368 (Appetiser & Main)

Three-Course \$388 (Appetiser, Main & Dessert)

Four-Course \$448 (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

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

Ligurian

Brandacujun: Whipped Cod fish, Potatoes, Olives 鱈魚、薯蓉、橄欖



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



Lobster Bisque, Crème Fraîche (additional \$68) 龍蝦湯 (另加 \$68)

Main

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

Ligurian

Trofie with Ligurian Pesto, French Beans, Potatoes, Pine Nuts 意大利短麵、法邊豆、薯仔、松子

Ligurian

Buridda Ligure: Traditional Ligurian Fish Soup 意大利傳統魚湯



Strozzapreti, Braised Beef, Barolo Wine, Seasonal Mushrooms, Black Truffle (additional \$68)

燉牛肉醬短捲麵、巴羅洛葡萄酒、時令蘑菇、黑松露 (另加 \$68)

Grilled Pork Loin, Sweet Potato, Yuzu Sauce 烤豬排、甜番薯、柚子汁

Dessert

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

Ligurian

Sacripantina Genova's Cake: Chocolate Custard, Hazelnut, Marsala 朱古力蛋糕、榛子、瑪莎拉酒

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

Prices are subject to a 10% service charge 以上價目另設加一服務費



Signature 推介菜式



Vegan 非肉食



Vegetarian 素菜



Sustainable 可持續成分



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Appetiser

Roasted Veal, Tuna, Capers, Mayonnaise Sauce 薄切牛仔、酸豆、吞拿魚汁

Ligurian

Brandacujun: Whipped Cod fish, Potatoes, Olives 鱈魚、薯蓉、橄欖



Mushroom Cream Soup, Cheese Croutons 蘑菇忌廉湯、芝士麵包粒



Lobster Bisque, Crème Fraîche (additional \$68) 龍蝦湯(另加 \$68)

Main

Spaghetti, Garlic, Oil, Chili, Clams 香蒜意大利麵配辣椒及蛤蜊

Ligurian

Trofie with Ligurian Pesto, French Beans, Potatoes, Pine Nuts 意大利短麵、法邊豆、薯仔、松子

Ligurian

Buridda Ligure: Traditional Ligurian Fish Soup 意大利傳統魚湯



Strozzapreti, Braised Beef, Barolo Wine, Seasonal Mushrooms, Black Truffle (additional \$68)

燉牛肉醬短捲麵、巴羅洛葡萄酒、時令蘑菇、黑松露(另加 \$68)

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

Dessert

Vanilla Panna Cotta with Raspberry Jelly 雲尼拿奶凍配紅莓啫喱

Ligurian

Sacripantina Genova's Cake: Chocolate Custard, Hazelnut, Marsala 朱古力蛋糕、榛子、瑪莎拉酒

Seasonal Fruit Salad, Lemon Sorbet 時令水果沙律、檸檬雪葩

Inclusive of Coffee or Tea 奉送咖啡或茶

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Appetiser

Beef Carpaccio, Rocket Salad, Parmesan Cheese 生牛肉薄片、火箭菜、巴馬臣芝士

Ligurian

Brandacujun: Whipped Cod fish, Potatoes, Olives 鱈魚、薯蓉、橄欖

Corn Cream Soup, Chicken, Truffle 粟米忌廉雞湯、松露



Lobster Bisque, Crème Fraîche (additional \$68) 龍蝦湯 (另加 \$68)

Main

Ligurian

Trofie with Ligurian Pesto, French Beans, Potatoes, Pine Nuts 意大利短麵、法邊豆、薯仔、松子

Risotto, Chorizo, Paprika, Bell Pepper 辣肉腸燈籠椒意大利飯

Ligurian

Buridda Ligure: Traditional Ligurian Fish Soup 意大利傳統魚湯



Strozzapreti, Braised Beef, Barolo Wine, Seasonal Mushrooms, Black Truffle (additional \$68)

燉牛肉醬短捲麵、巴羅洛葡萄酒、時令蘑菇、黑松露 (另加 \$68)

Duck Leg Confit, Mixed Berry Sauce, Balsamic Vinegar 油封鴨腿、雜莓汁、意大利黑醋

Dessert

Coffee Affogato with Vanilla Ice Cream 雲尼拿雪糕配意式濃縮咖啡

Ligurian

Sacripantina Genova's Cake: Chocolate Custard, Hazelnut, Marsala 朱古力蛋糕、榛子、瑪

Seasonal Fruit Salad, Lemon Sorbet 時令水果沙律配檸檬雪葩

Inclusive of Coffee or Tea 奉送咖啡或茶

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Appetiser

 Caprese Salad, Buffalo Mozzarella, Tomatoes, Basil 意式沙律配水牛芝士、番茄及羅勒

Ligurian Brandacujun: Whipped Cod fish, Potatoes, Olives 鱈魚、薯蓉、橄欖

Pumpkin Soup, Sautéed Shrimp, Balsamic Vinegar 南瓜湯、香炒海蝦、意大利醋

 Lobster Bisque, Crème Fraîche (additional \$68) 龍蝦湯 (另加 \$68)

Main

Mezze Maniche with Amatriciana Sauce 意大利袖筒麵配風乾豬面頰肉、羊奶芝士及番茄醬

Ligurian Trofie with Ligurian Pesto, French Beans, Potatoes, Pine Nuts 意大利短麵、法邊豆、薯仔、松子

Ligurian Buridda Ligure: Traditional Ligurian Fish Soup 意大利傳統魚湯

 Strozzapreti, Braised Beef, Barolo Wine, Seasonal Mushrooms, Black Truffle (additional \$68)
燉牛肉醬短捲麵、巴羅洛葡萄酒、時令蘑菇、黑松露 (另加 \$68)

Grilled Lamb Chops with Garlic & Herbs and Artichoke Puree 烤羊扒配香蒜、香草及朝鮮薊蓉

Dessert


Sicilian Cannoli, Ricotta Cheese, Candied Fruits 西西里香炸芝士卷、堅果


Ligurian Sacripantina Genova's Cake: Chocolate Custard, Hazelnut, Marsala 朱古力蛋糕、榛子、瑪莎拉酒


Mix Berry Salad, Raspberry Caviar, Lemon Sorbet, Mint 雜莓沙律、紅莓、檸檬雪葩、薄荷

Inclusive of Coffee or Tea 奉送咖啡或茶

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Appetiser

Caesar Salad, Seared Prawns, Parmesan Cheese 凱撒沙律、燒大蝦、巴馬臣芝士

Ligurian Brandacujun: Whipped Cod fish, Potatoes, Olives 鱈魚、薯蓉、橄欖

Cauliflower Cream Soup, Pancetta Ham, Black Truffle 椰菜花忌廉湯、意式煙肉、黑松露


 Lobster Bisque, Crème Fraîche (additional \$68) 龍蝦湯 (另加 \$68)

Main

Crab Meat Spaghetti, Garlic, Oil, Chili, Asparagus, Tobiko 香蒜蟹肉意大利麵、露筍、飛魚子

Ligurian Trofie with Ligurian Pesto, French Beans, Potatoes, Pine Nuts 意大利短麵、法邊豆、薯仔、松子

Ligurian Buridda Ligure: Traditional Ligurian Fish Soup 意大利傳統魚湯

 Strozzapreti, Braised Beef, Barolo Wine, Seasonal Mushrooms, Black Truffle (additional \$68)
燉牛肉醬短捲麵、巴羅洛葡萄酒、時令蘑菇、黑松露 (另加 \$68)

Grilled Sirloin Steak, Black Pepper Sauce 燒西冷牛扒、黑椒汁

Dessert


Piedmont Chocolate Pudding, Amaretto, Coffee Ice Cream 朱古力布丁、杏仁甜酒、咖啡味雪糕


Ligurian Sacripantina Genova's Cake: Chocolate Custard, Hazelnut, Marsala 朱古力蛋糕、榛子、瑪莎拉酒


Mix Berry Salad, Raspberry Caviar, Lemon Sorbet, Mint 雜莓沙律、紅莓、檸檬雪葩、薄荷

Inclusive of Coffee or Tea 奉送咖啡或茶

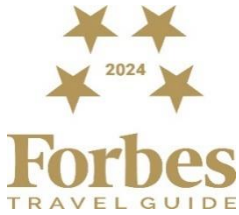
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Harbour View Brunch 假日海景早午餐

Selection of Our Antipasti, Italian Cold Cuts, Cheese, Seafood Tower, Pasta & Egg Station
精選意大利凍肉、芝士、海鮮塔、即煮意粉及雞蛋
Chef Andrea's Mini Burger with Duck Liver and Balsamic Onion Jam served to the table
主廚迷你鴨肝漢堡

Hot Items & Carving 熱葷

Eggplant Parmigiana
意式焗千層茄子
Stew Chicken Legs "Cacciatore Style"
意式燉雞腿
Roasted Canadian Pork Loin, Apricot Sauce
即切烤加拿大豬腩配杏桃醬

Main 主菜

Risotto with Mix Seafood, Sea Urchin Sauce, Herring Caviar
海鮮意大利飯、海膽汁、鮭魚子醬
Or
Tortellini Stuffed with Mushrooms, Asparagus, Black Truffle Cream Sauce
意大利雲吞釀蘑菇、蘆筍、黑松露忌廉汁
Or
Pan-seared Fillet of Barramundi, Creamy Spinach, Tomato Salsa
香煎盲曹、忌廉菠菜、番茄沙沙
Or
Slow-cooked Beef Cheek, Red Wine Sauce, Mashed Potatoes
慢煮牛面頰肉紅酒汁及薯蓉

Dessert 甜品

Selection of Desserts, Ice-cream, Seasonal Fruits and Flambé Station
意大利精選甜品、雪糕、水果及特色火焰甜品站

Adult \$558 / Children \$358 (aged 3-11 years old)
成人每位港幣558 / 小童每位港幣358 (年齡3至11歲)

Inclusive of Coffee or Tea
奉送咖啡或茶

Free-flow Champagne and Chateau Highball series at an additional \$398 per person
每位另加港幣398 無限量享用香檳及Chateau Highball系列

Free-flow Prosecco or House White wine or Red wine at an additional \$268 per person
每位另加港幣268 無限量享用氣泡酒或白酒或紅酒

Free-flow Beer or Juice or Soft Drinks at an additional \$148 per person
每位另加港幣148 無限量享用啤酒或果汁或汽水

Free-flow beverage packages are not applicable to discounts
任何折扣不適用於無限添飲禮遇

