



CUCINA



Tuscany Lunch Menu

Two-Course \$348 (Appetiser & Main)

Three-Course \$368 (Appetiser, Main & Dessert)

Four-Course \$428 (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

Rocket Salad, Parma Ham, Tomatoes, Parmesan, Balsamic Dressing 火箭菜番茄沙律配巴馬火腿及芝士

Tuscany

Tuna Tartare with Tuscan Panzanella, Tomatoes 托斯卡納吞拿魚韃韃沙律、番茄



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



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

Main

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

Tuscany

Tortiglioni with Tuscan Sausage Ragout and Pecorino 燉托斯卡納肉腸管麵、羊奶芝士



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)

Herb-crusted Baked Halibut, Puttanesca Sauce 香料焗比目魚配番茄橄欖汁

Tuscany

Chicken Leg Tuscan "Hunter Style", Olives, Mushrooms 意式托斯卡納雞腿扒、橄欖、蘑菇

Dessert

Tuscany

Sabayon with Tuscan Cantucci and Vin Santo 意大利托斯卡納脆餅、沙巴翁、甜酒

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

Mix Berry Salad, Vanilla Ice Cream, Raspberry Sauce 雜莓沙律配雲尼拿雪糕、覆盆子

Inclusive of Coffee or Tea

奉送咖啡或茶



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Appetiser

Shrimp Tartare, Tomatoes, Mangos, Avocados, Lemon Oil, Caviar

海蝦韃韃伴番茄、芒果、牛油果及魚子醬

Tuscany

Tuna Tartare with Tuscan Panzanella, Tomatoes 托斯卡納吞拿魚韃韃沙律、番茄



Mushroom Cream Soup, Cheese Croutons 蘑菇忌廉湯



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

Main

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

Tuscany

Tortiglioni with Tuscan Sausage Ragout and Pecorino 燉托斯卡納肉腸管麵、羊奶芝士



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)

Baked Seabass, Almond Mustard Crust, Saffron Sauce 焗鱸魚配芥末杏仁脆片、番紅花汁

Tuscany

Chicken Leg Tuscan "Hunter Style", Olives, Mushrooms 意式托斯卡納雞腿扒、橄欖、蘑菇

Dessert

Tuscany

Sabayon with Tuscan Cantucci and Vin Santo 意大利托斯卡納脆餅、沙巴翁、甜酒

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

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

Inclusive of Coffee or Tea

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Appetiser

Tuna Tartare, Sundried Tomatoes, Avocados, Yuzu Dressing 吞拿魚韃靼伴風乾番茄、牛油果及柚子汁

Tuscany

Tuna Tartare with Tuscan Panzanella, Tomatoes 托斯卡納吞拿魚韃靼沙律、番茄

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

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

Main

Tuscany

Tortiglioni with Tuscan Sausage Ragout and Pecorino 燉托斯卡納肉腸管麵、羊奶芝士

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



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)

Baked Orange Roughy Fillet, Calamari, Marinara Sauce 焗橙鯛魚柳伴魷魚配番茄汁

Tuscany

Chicken Leg Tuscan "Hunter Style", Olives, Mushrooms 意式托斯卡納雞腿扒、橄欖、蘑菇

Dessert

Tuscany

Sabayon with Tuscan Cantucci and Vin Santo 意大利托斯卡納脆餅、沙巴翁、甜酒

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

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

Smoked Salmon Tartare, Apples, Beetroots, Dill Cream Sauce, Caviar
煙三文魚韃靼、蘋果、紅菜頭、蒔蘿醬、魚子醬

Tuscany

Tuna Tartare with Tuscan Panzanella, Tomatoes 托斯卡納吞拿魚韃靼沙律、番茄

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

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

Main

Mezze Maniche with Amatriciana Sauce 阿瑪特里西安娜醬煮袖筒意大利麵

Tuscany

Tortiglioni with Tuscan Sausage Ragout and Pecorino 燉托斯卡納肉腸管麵、羊奶芝士



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)

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

Tuscany

Chicken Leg Tuscan "Hunter Style", Olives, Mushrooms 意式托斯卡納雞腿扒、橄欖、蘑菇

Dessert

Tuscany

Sabayon with Tuscan Cantucci and Vin Santo 意大利托斯卡納脆餅、沙巴翁、甜酒

Zuppa Inglese "Trifle", Chocolate, Custard, Alchermes 意式乳脂鬆糕配巧克力、吉士撻、意大利甜酒

Mix Berry Salad, Vanilla Ice Cream, Raspberry Sauce 雜莓沙律配雲尼拿雪糕、覆盆子汁

Inclusive of Coffee or Tea

奉送咖啡或茶



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Appetiser

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

Tuscany

Tuna Tartare with Tuscan Panzanella, Tomatoes 托斯卡納吞拿魚韃韃沙律、番茄

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


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

Main

Spaghetti, Crab Meat, Garlic, Oil, Chili, Asparagus, Tobiko 香蒜蟹肉露筍飛魚子意大利麵

Tuscany

Tortiglioni with Tuscan Sausage Ragout and Pecorino 燉托斯卡納肉腸管麵、羊奶芝士

 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)

Pan-fried Snapper Fillet, Broccoli Purée, Clams, Lemon Butter Sauce 香煎鯛魚柳配西蘭花蓉及蛤蜊

Tuscany

Chicken Leg Tuscan "Hunter Style", Olives, Mushrooms 意式托斯卡納雞腿扒、橄欖、蘑菇

Dessert

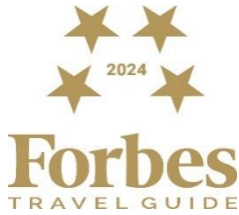
Tuscany

Sabayon with Tuscan Cantucci and Vin Santo 意大利托斯卡納脆餅、沙巴翁、甜酒

Crostata with Ricotta Cheese, Candied Fruits, Rum & Raisin 瑞可塔芝士、秣酒提子餡餅

Mixed Berry Salad, Raspberry Caviar, Lemon Sorbet 雜莓沙律配檸檬雪葩、覆盆子粒

Inclusive of Coffee or Tea
奉送咖啡或茶



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、即煮意粉及特色甜品站

Chef Andrea's Mini Burger with Duck Confit and Apricot Jam served to the table 鴨肉漢堡

Main 主菜

Vol au Vent, Scrambled Egg, Smoked Salmon, Truffle Sauce
焗酥皮盒伴炒蛋、煙三文魚、黑松露汁

or

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

or

Pan-seared Halibut Fillet, Pink Champagne Sauce, Caviar
香煎比目魚配香檳汁及魚子醬

or

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

or

 Risotto with Seasonal Mushrooms, Asparagus, Parmesan Cheese
蘑菇意大利飯伴露筍、巴馬臣芝士

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)

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