



# CUCINA



## 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

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 \$68) 龍蝦湯 (另加\$68)

### Main

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

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

Mezze Maniche, Chicken, Black Pepper Cream Sauce 雞肉袖筒麵配黑椒忌廉汁

 Linguine, Tiger Prawn, Tomato Sauce (additional \$68) 虎蝦意大利扁麵配番茄汁 (另加\$68)

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

Grilled Pork Loin, Sweet Potato, Yuzu Sauce 烤豬排伴番薯柚子汁

### 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

Shrimp Tartare, Tomato, Mango, Avocado, Lemon Oil, Caviar 海蝦韃韃伴番茄、芒果、牛油果及魚子醬

Roasted Veal, Tuna, Capers, Mayonnaise Sauce 薄牛仔伴吞拿魚汁

 Mushroom Cream Soup, Cheese Croutons 蘑菇忌廉湯


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

### Main

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

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

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

 Linguine, Tiger Prawn, Tomato Sauce (additional \$68) 虎蝦意大利扁麵配番茄汁 (另加\$68)

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

 Ravioli, Mushrooms, Parmesan Cheese, Sage Butter 意大利雲吞釀蘑菇及芝士配鼠尾草牛油汁

### Dessert

Panna Cotta, Green Tea, Strawberry 綠茶奶凍配草莓

Dark Chocolate Mousse, Raspberry Jelly 黑朱古力慕絲配紅莓啫喱

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

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### Appetiser


Tuna Tartare, Sundried Tomato, Avocado, Yuzu Dressing 吞拿魚韃鞞伴風乾番茄、牛油果及柚子汁

Beef Carpaccio, Rocket Salad, Parmesan Cheese 生牛肉片伴火箭菜及巴馬臣芝士

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


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

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

 Linguine, Tiger Prawn, Tomato Sauce (additional \$68) 虎蝦意大利扁麵配番茄汁 (另加\$68)

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

Duck Leg Confit, Mixed Berry Sauce, Balsamic Vinegar 油封鴨腿配雜莓汁及意大利黑醋

### Dessert

Mixed Berry Napoleon, Vanilla Ice Cream, Raspberry Sauce 雜莓拿破崙

Apple Crumble, Vanilla Ice Cream 蘋果金寶配雲呢拿雪糕

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

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### Appetiser

Crab Meat Salad, Cucumbers, Onions, Tomato Salsa 蟹肉、青瓜及洋蔥沙律伴番茄莎莎醬

 Caprese Salad, Buffalo Mozzarella, Tomatoes, Basil 卡布里沙律配水牛芝士、番茄及羅勒


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


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

### Main

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

Fettuccine, Stewed Beef, Red Wine Sauce 意大利寬麵配牛肉醬及紅酒汁

 Penne, Mushroom, Broccoli, Cream Cheese Sauce 蘑菇長通粉配西蘭花及忌廉芝士汁

 Linguine, Tiger Prawn, Tomato Sauce (additional \$68) 虎蝦意大利扁麵配番茄汁 (另加\$68)

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

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

### Dessert

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

Mont Blanc, Strawberry Ice Cream, Chestnut, Meringue 栗子蛋糕配草莓雪糕

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

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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 \$68) 龍蝦湯 (另加\$68)

### Main

 Four Cheese Pizza 四式芝士薄餅

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

Penne, Smoked Salmon, Dill Cream Sauce 煙三文魚長通粉配蒔蘿忌廉汁

 Linguine, Tiger Prawn, Tomato Sauce (additional \$68) 虎蝦意大利扁麵配番茄汁 (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

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 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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## 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 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 Snapper Fillet, Pink Champagne Sauce, Caviar


香煎鯛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 Perrier-Jouët NV Champagne or Henriot Brut Rosé Champagne at an additional \$398 per person

每位另加港幣398無限量享用巴黎之花香檳或漢諾玫瑰香檳

Free-flow Prosecco or House Red wine or House White wine or Moscato d'Asti at an additional \$208 per person

每位另加港幣 208 無限量享用氣泡酒或紅酒或白酒或有氣甜酒

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添飲禮遇**

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