



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, Zabaglione, Amaretti 意大利提拉米蘇配咖啡雪糕

Zuccotto, Strawberry Ice Cream, Sponge Cake 意式海綿蛋糕配草莓雪糕

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 海蝦韃靼伴番茄、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, Chili, 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, Almond Mustard Crust, Saffron Sauce 焗鱸魚配芥末杏仁脆片、番紅花汁

 Tortellini, Mushrooms, Parmesan Cheese, Sage Butter 意大利餃子釀蘑菇及芝士配鼠尾草牛油汁

Dessert

Vanilla Panna Cotta with Raspberry Jelly 雲尼拿奶凍配覆盆子啫哩

Sicilian Cassata, Ricotta Cheese, Pistachio 西西里卡薩塔蛋糕配瑞可塔芝士及開心果

Macedonia Fruit Salad, Mango Pearls, Melon Sorbet, Mint 馬其頓鮮果沙律、芒果珍珠、蜜瓜雪芭

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Appetiser


Tuna Tartare, Sundried Tomato, Avocado, Yuzu Dressing 吞拿魚他他伴風乾番茄、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、意大利青瓜、洋蔥、燈籠椒

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

Coffee Affogato, Amaretti, Vanilla Ice Cream 雲尼拿雪糕配意式濃縮咖啡、意式杏仁餅

Torta Della Nonna, Chocolate, Lemon Zest, Pinenut 巧克力松子仁香檸蛋糕

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

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

 Strozzapreti, Stewed Beef, Mushrooms, Black Truffle (additional \$68)

燉牛肉短捲麵配蘑菇、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

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

Dessert

Sicilian Cannoli, Ricotta Cheese, Candied Fruits, Nuts 西西里香炸卷配瑞可塔芝士、甜果、堅果

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

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, Chili, 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

Piedmont Chocolate Pudding, Amaretto, Coffee Ice Cream 巧克力布丁伴杏仁甜酒、咖啡味雪糕

Crostata with Ricotta Cheese, Candied Fruits, Rum & Raisin 瑞可塔芝士餡餅、水果蜜餞、秣酒提子

Mixed Berry Salad, Raspberry Caviar, Lemon Sorbet 雜莓沙律、山莓爆珠、檸檬雪芭

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 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 Piretti 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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