



# CUCINA

## Lunch Menu

**Two-Course \$308** (Appetizer & Main)

**Three-Course \$328** (Appetizer, Main & Dessert)

**Four-Course \$388** (Two Appetizers, 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


### Appetizer

Tuna Tartare, Sundried Tomatoes, Avocado, Katsuobushi, Yuzu Dressing

吞拿魚他他伴風乾蕃茄,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 傳統蕃茄湯配香草醬

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




### Main

Pizza with Tomato Sauce, Mozzarella Cheese, Parma Ham 蕃茄巴馬火腿薄餅

Angel Hair with Bacon, Onion and Amatriciana Sauce 蕃茄洋蔥煙肉天使麵

 Risotto with Pumpkin, Gorgonzola Sauce 南瓜藍芝士意大利

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

Pan-fried Halibut, Zucchini Purée, Beetroot 香煎比目魚伴青瓜蓉及紅菜頭

Roasted Canadian Pork, Apple Purée, Honey Glaze 扒加拿大豬排伴蘋果蓉及香辣汁

### 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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### Appetizer

Insalata Caprese, Mozzarella Cheese, Tomatoes, Basil 水牛芝士蕃茄沙律


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 and Braised Shallot (additional \$48) 龍蝦湯 (另加\$48)



### Main

 Flatbread with Olives, Rocket Salad, Parmesan 火箭菜水欖巴馬臣芝士薄餅

Tortellini with Ham, Green Peas, Cream Sauce 小雲吞伴青豆忌廉汁

Spaghetti with Calamari, Zucchini, Scallop 意大利粉伴魷魚、帶子及青瓜

 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 香煎盲鱒魚柳伴忌廉菠菜檸檬磨菇汁

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

Peach Melba, Almond, Vanilla Ice Cream, Raspberry Sauce 香桃伴雲呢拿雪糕

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

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### Appetizer


Seared 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 and Braised Shallot (additional \$48) 龍蝦湯 (另加\$48)

### Main

 Pizza with Zucchini, Onions, Bell Peppers 素食薄餅

Spaghetti with mix Seafood, Cream Sauce 忌廉汁海鮮意大利粉

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)

Slow-cooked Salmon Fillet, Couscous, Tomato & Mint 慢煮三文魚柳伴古斯米

Grilled Sirloin Steak with Mushrooms and Mustard Sauce 扒西冷伴蘑菇及芥末汁

### Dessert

Mix Berries Napoleon, Vanilla Ice Cream, Raspberry Sauce 雜莓拿破崙

Chocolate Mousse, Hazelnut Ganache, Pear Sauce 朱古力慕絲蛋糕

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

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### Appetizer

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 Shrimps, Almond, Balsamic Vinegar 海蝦南瓜湯

 Lobster Bisque with Crème Fraîche and Braised Shallot (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, Cream Sauce 忌廉蘑菇長通粉

Fettuccine, Garlic Oil, Calamari, Fried Sakura Shrimps 香辣魷魚櫻花蝦闊麵

 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, Baked Eggplant, 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 冰酒咖啡雪糕

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

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### Appetizer

Pan-seared Duck Liver and Terrine, Brioche Bread and Fruit Jam 香煎鴨肝及凍肚配布莉歐麵包

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

 Corn Cream Soup, Fava Beans, Black Truffle Sauce 蠶豆粟米忌廉湯


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



### Main

Pizza with Mushrooms, 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, 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 Salmon, Yellow Bell Pepper Sauce, Tomato Salsa, Avocado 焗三文魚柳伴蕃茄牛油果莎莎醬及黃燈籠椒汁

Grilled Sirloin Steak, Garlic Purée, Black Pepper Sauce 扒西冷伴香蒜蓉及黑椒汁

### Dessert

Vanilla Ice Cream, Chestnut Cream, Dehydrated Meringue 焗蛋白伴香草雪糕

Grand Marnier Sabayon, Mix 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

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

Or

Risotto with mix Seafood & Crustacean, Tarragon, Tobiko, Parmesa  
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)**

**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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