

DINNER SET MENU 晚市套餐

STARTER 前菜 (Choose 1 任選一款)

(V) Burrata Cheese Salad
(V) 布拉塔芝士沙律

Parma Ham Melon
巴馬火腿伴蜜瓜

Garlic Butter
Grilled Scallops (2pcs)
蒜蓉牛油帶子 (2隻)

Slow-Cooked Octopus Salad
慢煮八爪魚橄欖沙律

Clams with Seafood Sauce
海鮮汁煮蜆

Scallop Carpaccio
with Passionfruit Mango Jam & Herb Oil
鮮帶子片
配熱情果芒果醬及香草油

Roasted Italian Escargot (4pcs)
香烤意大利蝸牛 (4隻)

Italian Seafood Platter
Oyster(1pc), Prawn(1pc),
Whelk(2pcs), Clam(3pcs)
意大利海鮮拼盤
蠔(1隻), 蝦(1隻),
黃金螺(2隻), 花甲(3隻)
(另加 Supplement +\$48)

SOUP 湯 (Choose 1 任選一款)

Fresh Crab Meat Cauliflower Bisque
鮮蟹肉椰菜花濃湯

Tuscana Seafood Soup
托斯卡納海鮮湯

MAIN 主菜 (Choose 1 任選一款)

(V) Fusilli Lunghi Bucati
with Wild Mushroom,
Parmesan Cheese & Black Truffle

(V) 黑松露野菌
巴馬臣芝士螺絲粉

Spaghetti Aglio Olio
with Scallops (4pcs)
香蒜辣椒意大利粉
配香煎帶子 (4隻)

Pan-Fried Pacific Red
Prawns (3pcs) Risotto
香煎太平洋紅蝦 (3隻)
意大利飯

Charcoal Grilled French
Spring Chicken
with Mala-spicy Gravy Sauce
炭燒法國春雞
配麻辣燒汁

Grilled Pork Spare Ribs
香燒豬肋骨

Roasted Toothfish
with Pan-Fried Pacific Red Prawn (1pc)
In Saffron Cream Sauce & Basil Oil
燒牙鱈魚及
香煎太平洋紅蝦 (1隻)
配藏紅花忌廉汁及羅勒油

Charcoal Grilled
Lamb Chop (2pcs)
炭燒羊扒 (2件)
(另加 Supplement +\$68)

Charcoal Grilled
M5 Wagyu Beef Sirloin (8oz)
炭燒M5和牛
西冷扒 (8安士)
(另加 Supplement +\$98)

DESSERT 甜品 (Choose 1 任選一款)

Custard Puff with Raspberry Sorbet
吉士泡芙配紅桑子雪葩

or

Tiramisu
提拉米蘇

Included Coffee or Tea 包括茶或咖啡
Upgrade for Glass of Wine 升級至紅白酒
(另加 Supplement +\$68)

\$508 / 每位 Per Person

All Prices are in Hong Kong Dollars and Subject to 10% Service Charge
所有價格以港幣加10%服務費計算

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