

▪ ANTIPASTI 頭盤 ▪

36 MONTHS 5J IBERICO HAM WITH FRENCH PHILIBON MELON 36個月5J伊比利亞火腿配法國蜜瓜	\$398
BEEF TARTARE WITH CAVIAR 生牛肉他他伴魚子醬	\$258
18 MONTHS PARMA HAM 18個月意大利巴馬火腿	\$238
BURRATA CHEESE & CHERRY TOMATOES WITH AGED BALSAMICO & HOMEMADE XO SAUCE 布拉塔芝士車厘茄沙律 配陳醋及自家制XO醬	\$198

CLASSIC CAESAR SALAD WITH ANCHOVIES AND APPLEWOOD BACON 經典凱撒沙律伴煙肉脆及鯷魚	\$198
SMOKED PORK BELLY & BABY SPINACH SALAD WITH POACHED EGG & HONEY DIJON MUSTARD 煙燻豬腩肉沙律配溫泉蛋 及蜂蜜芥末醬	\$228
STIR-FRIED SEASONAL VEGETABLES WITH MALA SPICY SAUCE 炒時令蔬菜配麻辣汁	\$168

Antipasti Di Mare 頭盤海鮮

CHARCOAL GRILLED SCAMPI (2PCS) 炭燒海螯蝦 (2隻)	\$298
SIGNATURE CRAB CAKE WITH HERBS TARTAR SAUCE 招牌蟹餅配香草他他醬	\$268
SAUTÉED CLAMS IN WHITE WINE SAUCE 白酒海鮮汁煮花甲	\$198
ITALIAN STIR-FRIED OCTOPUS & SQUID 意式炒八爪魚及魷魚	\$198
ROASTED NEW ZEALAND STORM CLAM (2PCS) WITH SALMON TROUT ROE & GARLIC FOAM 烤紐西蘭北寄貝 配三文魚籽及香蒜泡沫 (2隻)	\$198

SEAFOOD PLATTER LOBSTER, SCALLOPS, OYSTERS, PRAWN, CLAMS, SEA WHELK 海鮮拼盤 龍蝦、帶子、生蠔、蝦、蜆、海螺	\$988 FOR 2 PERSONS 兩位用
FRENCH OYSTER PLATTER (6 PCS) 時令生蠔拼盤 (6隻)	\$398
RED PRAWN CARPACCIO WITH AVOCADO DIP AND SPRING ONION OIL 紅蝦刺身薄切 配牛油果醬及青蔥油	\$248
BLACK TRUFFLE SEA URCHIN WAGYU BEEF ON TOAST 黑松露海膽和牛多士	\$188
SEA URCHIN ON SQUID INK CRISPY CHIPS 海膽墨魚汁脆片	\$178
BRIE CHEESE, AVOCADO CRISPS 布里芝士牛油果炸薯片	\$118

▪ ZUPPE 湯 ▪

LOBSTER BISQUE ITALIAN STYLE 意式龍蝦濃湯	\$198
WAGYU OX-TAIL & ONION SOUP AU GRATIN 芝士焗洋蔥湯配和牛尾	\$158
ORGANIC WATERCRESS BISQUE WITH SCALLOP CARPACCIO 有機西洋菜濃湯配帶子刺身薄切	\$148
CREAM OF WILD MUSHROOM BISQUE WITH BLACK TRUFFLE 黑松露野菌忌廉湯	\$148
HOMEMADE MINISTRONE 意大利雜菜湯	\$128

RISOTTI 意大利飯

LOBSTER RISOTTO 龍蝦意大利飯	\$498
HOKKAIDO SEA URCHIN RISOTTO WITH GARLIC FOAM 北海道海膽意大利飯	\$398
RISOTTO WITH BLACK TRUFFLE & WILD MUSHROOM 黑松露野菌意大利飯	\$258
8G FRESH BLACK TRUFFLE 另加8克新鮮黑松露	+\$198
RISOTTO MILANESE WITH WAGYU OXTAIL 米蘭式和牛尾意大利飯	\$278

• PLEASE ADVISE OUR STAFF IF YOU HAVE ANY FOOD ALLERGIES AND INTOLERANCES THAT WE SHOULD BE AWARE OF • VEGETARIAN MENU AVAILABLE UPON REQUEST • PLEASE NOTE THAT THE FINAL BILL AMOUNT WILL BE ROUNDED TO THE NEAREST DOLLAR • ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE • CAKE CUTTING FEE \$38/PAX • CORKAGE FEE \$350/ BOTTLE

• FREE FLOW STILL OR SPARKLING WATER \$38 / PER PERSON •

PASTA 意粉

SIGNATURE BLACK TRUFFLE SPAGHETTI WITH 24 MONTHS PARMESAN CHEESE WHEEL & BLACK TRUFFLE PASTE 招牌黑松露芝士麵配24個月巴馬臣芝士 8G FRESH BLACK TRUFFLE 另加8克新鮮黑松露	\$368 +\$198
LOBSTER HANDMADE LINGUINE 龍蝦手工扁意粉	\$498
SPANISH RED PRAWN WITH HANDMADE LINGUINE 西班牙紅蝦手工扁意粉	\$438
STORM CLAM IN SICHUAN MALA STYLE SPAGHETTI 四川麻辣北寄貝意粉	\$368
HOKKAIDO SEA URCHIN SQUID INK PASTA 北海道海膽墨汁意粉	\$368
SPAGHETTI WITH VONGOLE 蜆肉意粉	\$268
SLOW-COOKED US SHORT RIBS WITH HOMEMADE SPINACH FETTUCINE 慢煮牛肋肉手工菠菜麵	\$288
WAGYU BEEF CHEEKS RAGOUT HANDMADE PAPPARDELLE WITH CHERRY TOMATO AND BURRATA CHEESE 和牛面頰肉醬寬條麵配布拉塔芝士	\$298
SPAGHETTI AGLIO E OLIO 香蒜橄欖油辣椒意粉	\$258
CHERRY TOMATO LINGUINE WITH BURRATA CHEESE 布拉塔芝士車厘茄手打扁意粉	\$258

CONTORNO 配菜

BAKED LOBSTER MACARONI WITH CHEESE 芝士焗龍蝦通心粉	\$158
MAC AND CHEESE 芝士通心粉	\$108
GARLIC BROCCOLI 蒜蓉西蘭花	\$98
SAUTEED WILD MUSHROOM 炒野菌	\$98
FRENCH FRIES BLACK TRUFFLE OIL OR LEMON SALT 薯條 黑松露油 或 檸檬海鹽	\$98
MASHED POTATO PLAIN OR BLACK TRUFFLE 薯蓉 原味 或 黑松露	\$98

SECONDI 主菜

CHARCOAL GRILLED TOMAHAWK STEAK 炭燒斧頭扒 PER ORDER 1 DAY IN ADVANCE 1天前預訂	\$2688
CHARCOAL GRILLED MIYAZAKI M5 WAGYU BEEF TENDERLOIN 炭燒宮崎M5和牛牛柳 (8OZ)	\$798
CHARCOAL GRILLED US PRIME RIBEYE 炭燒美國頂級肉眼扒 (14OZ)	\$638
CHARCOAL GRILLED USDA PRIME TENDERLOIN 炭燒美國頂級牛柳 (8OZ)	\$638
CHARCOAL GRILLED USDA STRIPLOIN 炭燒美國西冷 (14OZ)	\$638
SAUCE : BEARNAISE BEEF GRAVY FOREST MUSHROOM BLACK PEPPER WITH COGNAC GARLIC BUTTER 醬汁: 法式賓利士汁 牛肉燒汁 蘑菇汁 干邑黑椒汁 蒜蓉牛油汁	
CHARCOAL GRILLED BOSTON LOBSTER 炭燒波士頓龍蝦	\$498
CHARCOAL GRILLED LAMB RACK & NECK 炭燒羊架及羊頸	\$358
CHARCOAL GRILLED IBERICO PORK RACK 炭燒伊比利亞豬鞍	\$328
CHARCOAL GRILLED DAILY FISH 炭燒是日鮮魚	\$328
PAN FRIED BLACK COD FILLET SICILIAN STYLE WITH CORIANDER FOAM 香煎黑鱈魚配意大利西西里汁	\$288
SLOW COOKED YELLOW CHICKEN WITH PORCINI FOAM & CHICKEN GRAVY SAUCE 慢煮黃油雞配牛肝菌泡沫及雞汁	\$288

Dolci 甜品

SIGNATURE CARAMEL FLOWER NAPOLEON 焦糖鮮花拿破崙蛋糕 PER ORDER 1 DAY IN ADVANCE 1天前預訂	\$488
CHEESE PLATTER 芝士拼盤	\$228
VANILLA SOUFFLE WITH VANILLA ICE-CREAM VANILLA SAUCE, MANGO & PASSIONFRUIT SAUCE 原味梳乎厘配雲呢拿雪糕 雲呢拿汁、芒果熱情果汁	\$148
SIGNATURE TIRAMISU 招牌提拉米蘇	\$128
67% CHOCOLATE MILLE-FEUILLE WITH EARL GREY TEA GELATO 朱古力千層酥配伯爵茶雪糕	\$128
BAKED GREEN APPLE FILO PASTRY WITH ICE-CREAM 焗青蘋果酥配雪糕	\$128
PINA COLADA 椰林飄香	\$128
SELECTION OF ICE-CREAM OR SORBET 自選雪糕及雪葩 2 SCOOPS 兩球	\$88

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