



▪ 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	\$428
ITALIAN COLD CUT (18 MONTHS PARMA HAM & SALAMI & CULATELLO) 意大利風乾火腿拼盤	\$238
BURRATA CHEESE & CHERRY TOMATOES WITH AGED BALSAMICO 布拉塔芝士車厘茄沙律	\$228

18 MONTHS PARMA HAM 18個月意大利巴馬火腿	\$238
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 ANCHOVY 香炒季節蔬菜配鯷魚汁	\$158

▪ Antipasti Di Mare 頭盤海鮮 ▪

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)	\$428
FRENCH OSETRA CAVIAR WITH CLASSIC CONDIMENTS 法國奧思迦魚子醬	30G \$888 50G \$1388
SEA URCHIN ON SQUID INK CRISPY CHIPS 海膽墨魚汁脆片	\$198
RED PRAWN CARPACCIO WITH AVOCADO DIP, SPRING ONION OIL 紅蝦刺身薄切 配牛油果醬 及 青蔥油	\$228

WARM LOBSTER SALAD WITH SICILIAN LEMON JAM 暖龍蝦沙律	\$548
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)	\$188
ITALIAN STIR-FRIED OCTOPUS & SQUID 意式炒八爪魚及魷魚	\$228
SAUTÉED CLAMS IN WHITE WINE SAUCE 白酒海鮮汁煮花甲	\$228
ITALIAN STYLE SAUTÉED SHRIMP WITH CHILIS & GARLIC 蒜油炒香蝦	\$238

▪ ZUPPE 湯 ▪

LOBSTER BISQUE ITALIAN STYLE 意式龍蝦濃湯	\$548 FOR 2 PERSONS 兩位用
SEAFOOD BISQUE SICILIAN STYLE 西西里風情海鮮湯	\$258
CREAM OF WILD MUSHROOM SOUP WITH BLACK TRUFFLE 黑松露野菌忌廉湯	\$148

ORGANIC WATERCRESS BISQUE WITH SCALLOP CARPACCIO 有機西洋菜濃湯配帶子刺身薄切	\$148
WAGYU OXTAIL & ONION SOUP 和牛尾洋蔥湯	\$148
HOMEMADE MINISTRONE 意大利雜菜湯	\$128

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 +\$198 另加8克新鮮黑松露+\$198	\$428
LOBSTER HANDMADE LINGUINE 龍蝦手工扁意粉	\$548
STORM CLAM IN SICHUAN MALA STYLE SPAGHETTI 四川麻辣北寄貝意粉	\$428
SPANISH RED PRAWN IN SICHUAN MALA STYLE WITH HANDMADE LINGUINE 四川麻辣西班牙紅蝦配手工扁意粉	\$468
SPANISH RED PRAWN WITH HANDMADE LINGUINE 西班牙紅蝦手工扁意粉	\$468
GRILLED SCAMPI AND TARTARE SPAGHETTI WITH DRIED SHRIMP & CAYENNE PEPPER 蜆蝦他他意粉	\$468
HOKKAIDO SEA URCHIN SQUID INK PASTA 北海道海膽墨汁意粉	\$468
SPAGHETTI WITH VONGOLE 蜆肉意粉	\$268
SLOW-COOKED US SHORT RIBS WITH HOMEMADE SPINACH FETTUCCINE 慢煮牛肋肉手工菠菜麵	\$298
WAGYU OXTAIL RAGOUT HANDMADE PAPPARDELLE WITH CHERRY TOMATO 牛尾肉醬寬條麵	\$298
SPAGHETTI AGLIO E OLIO 香蒜攪油辣椒意粉	\$258
CHERRY TOMATO LINGUINE 車厘茄手打扁意粉	\$258
WILD MUSHROOM SPAGHETTI WITH ASPARAGUS 野菌露筍意粉	\$258

RISOTTI 意大利飯

LOBSTER RISOTTO 龍蝦意大利飯	\$548
RISOTTO WITH BLACK TRUFFLE & WILD MUSHROOM 黑松露野菌意大利飯 8G FRESH BLACK TRUFFLE +\$198 另加8克新鮮黑松露+\$198	\$278
RISOTTO MILANESE WITH WAGYU OXTAIL 米蘭式牛尾意大利飯	\$298
TRIO RISOTTO WITH GRILLED FRENCH OYSTER & CRAB MEAT IN CREAM SAUCE 燒蠔蟹肉三色意大利飯	\$358
HOKKAIDO SEA URCHIN RISOTTO WITH GARLIC FOAM 北海道海膽意大利飯	\$448

SECONDI 主菜

CHARCOAL GRILLED BOSTON LOBSTER 炭燒波士頓龍蝦	\$548
PAN FRIED BLACK COD FILLET SICILIAN STYLE WITH CORIANDER FOAM 香煎黑鱈魚配意大利西西里汁 及芫荽泡沫	\$298
SLOW COOKED YELLOW CHICKEN WITH PORCINI FOAM 慢煮黃油雞配牛肝菌泡沫	\$298
IBERICO PORK 2 WAYS 伊比利亞豬扒	\$328
SLOW COOKED LAMB RACK & NECK 慢煮羊架及羊頸	\$368
GRILLED USDA PRIME RIBEYE (14OZ) WITH BLACK TRUFFLE SAUCE 炭燒美國頂級肉眼扒14OZ 配黑松露燒汁	\$628

· Dolci 甜品 ·

SIGNATURE CARAMEL FLOWER NAPOLEON 焦糖鮮花拿破崙蛋糕 PRE-ORDER 1 DAY IN ADVANCE 1 天前預訂	\$538
CHEESE PLATTER 芝士拼盤	\$228
SIGNATURE TIRAMISU 招牌提拉米蘇	\$128
VANILLA SOUFFLE WITH ICE-CREAM GINGER VANILLA SAUCE, MANGO & PASSIONFRUIT SAUCE OR CHOCOLATE SAUCE 原味梳乎厘配雪糕 薑味雲呢拿醬，芒果熱情果醬或朱古力醬	\$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 雪糕及雪葩	\$88 2 SCOOPS 兩球