

香港餐廳周
HK
RESTAURANT
WEEK

BOOK NOW



STARTER
SOUP OF THE DAY

時日餐湯

OR

OCTOPUS SALAD

with potatoes, basil, olives & tomatoes vinaigrette
八爪魚薯仔沙律伴羅勒、橄欖及蕃茄香醋

OR

THIN SLICED OF ROASTED BEEF

with mustard mayo, frisée & cress
薄切香烤牛肉伴芥末蛋黃醬、九芽生菜及水芹

OR

EGGPLANT PARMIGIANA (V)

layered with mozzarella, parmesan, basil & tomato sauce
意式千層茄子配蕃茄醬、水牛芝士、巴馬芝士及羅勒

MAINS

NORWEGIAN SALMON STEAK

With fennel cream & black olives crumble
挪威三文魚扒配茴香忌廉及黑橄欖碎

OR

ITALIAN MEATBALL WITH RICH TOMATO SAUCE

served with grated Romano & garlic "bruschetta"
意式蕃茄肉丸伴芝士碎及蒜蓉多士

OR

ARTISANAL CAVATELLI

tossed with tomato, Ricotta, zucchini & mint sauce
手工意式貓耳朵配蕃茄、芝士、意大利節瓜花及薄荷醬

OR

ADD \$68

SPANISH PORK PORCHETTA

served with fennel, apple salad & apple ginger compote
意式烤脆皮豬肉配茴香及鮮蘋果薑醬

DOLCI

INSPIRED DESSERT OF THE DAY

是日特製甜品

COFFEE OR TEA

咖啡或茶

HK \$198

Subject to 10% service charge

鼎食聚
DININGCITY



Wine Bar & Restaurant

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BOOK NOW



STARTER

BOSTON LOBSTER BISQUE

enrich with summer vegetables & grains
波士頓龍蝦湯

OR

SMALL "BURRATA"

served with heritage tomatoes, tropea onions, basil & cress
水牛芝士配蕃茄、紅洋蔥、羅勒及水芹

OR

VITELLO TONNATO

traditional chilled sliced veal with tangy tuna & caper mayo
傳統意式吞拿魚醬汁小牛肉

OR

ADD \$68

USDA BEEF TENDERLOIN CARPACCIO

summer black truffle, parmesan & rocket
美國生牛肉薄片配夏季黑松露、巴馬臣芝士及火箭菜

MAINS

PAN-FRIED SEA BREAM FILLET

served with French beans, potato salad & light basil cream
香煎鯛魚扒伴四季豆、薯仔沙律及羅勒忌廉

OR

PAN- ROASTED "LABEL ROUGE" FRENCH CHICKEN SUPREME

served with "peperonata" braised bell pepper & onion compote
香烤法國紅標雞肉伴義式蕃茄燉三色甜椒及洋蔥

OR

ASPARAGUS & CREAMY STRACCIATELLA CHEESE RISOTTO (V)

芝士露荀意大利飯

OR

ADD \$88

GRILLED RANGERS VALLEY RIB-EYE

served with French fries & garden salad
碳烤Rangers Valley肉眼配薯條及田園沙律

DOLCI

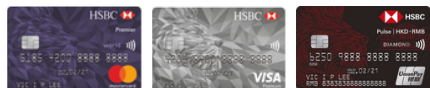
CANNOLI ALLA CREMA

crunchy Italian pastry filled with rich vanilla cream
鬆脆意式酥皮甜品配雲尼拿雪糕

HK \$398

Subject to 10% service charge

鼎食聚
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