

香港餐廳周  
**HK**  
RESTAURANT  
WEEK

**BOOK NOW**



**STARTER**

**SOUP OF THE DAY**

是日餐湯

OR

**CHEF'S PLATE ANTIPASTI ALL'ITALIANA**

廚師拼盤

OR

**ADD \$38**

**MARINATED SALMON**

with red beetroot, cucumber salad & dill condiment  
秘製醬汁醃三文魚 伴紅菜頭，青瓜沙律及蒔蘿醬

**MAINS**

**BEEF RAGOUT & PARMESAN HOMEMADE EGG TAGLIATELLE**

牛肉醬帕馬臣芝士意大利粉

OR

**MEZZE MANICHE CARBONARA STYLE**

with Italian bacon & black pepper  
煙肉卡邦尼意粉

OR

**PIZZA "DEL VECIO"**

mozzarella cheese, roasted pork & onions  
洋蔥烤豬肉配水牛芝士薄餅

OR

**GRILLED TUNA STEAK**

fennel salad, capers, olives & lemon sauce  
香烤吞拿魚扒 配茴香沙律，小酸豆，橄欖及檸檬醬

OR

**ADD \$68**

**CLASSIC ITALIAN ROASTED BEEF**

with gravy sauce, watercress, lemon & rosemary oil  
意式烤牛肉 配肉汁，芥菜，檸檬和迷迭香油

**DOLCI**

**YOGURT CREME BRÛLÉE**

意大利乳酪焦糖布丁

OR

**TIRAMISU WITH MANGO COMPÔTE**

意大利芝士蛋糕配鮮芒果醬

**HK \$198**

Subject to 10% service charge

鼎食聚  
**DININGCITY**



  
**DIVINO**  
PATIO

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**SOUP OF THE DAY**

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OR

**CHEF'S PLATE ANTIPASTI ALL'ITALIANA**  
廚師拼盤

OR

**"LA CAPRESE"**

Buffalo mozzarella, slice tomatoes, basil & mixed leaves  
水牛芝士沙律 配番茄及羅勒

OR

**ADD \$48**

**SLICED THIN BEEF CARPACCIO**

arugula & artichokes  
意式生牛肉薄片

**MAINS**

**MIXED SEAFOOD RISOTTO WITH LIME ESSENCE**

意大利雜錦海鮮飯  
OR

**MEZZE MANICHE CARBONARA**

Italian bacon & black peppers  
煙肉卡邦尼意粉

OR

**PIZZA "CAPRESE"**

mozzarella cheese, mixed cherry tomatoes & basil  
番茄羅勒水牛芝士薄餅

OR

**PAN-FRIED SALMON STEAK**

sicilian vegetable caponata & smoked eggplant  
香烤三文魚 配燴蔬菜及煙燻茄子

**ADD \$98**

**AUS BLACK ANGUS STRIP LOIN "LA TAGLIATA"**

Parmesan & gravy  
香煎安格斯牛扒 配帕馬臣芝士及肉汁

**DOLCI**

**YOGURT CREME BRÛLÉE**

意大利乳酪焦糖布丁  
OR

**TIRAMISU WITH MANGO COMPÔTE**

意大利芝士蛋糕配鮮芒果醬

**HK \$398**

Subject to 10% service charge

鼎食聚  
**DININGCITY**



  
**DIVINO**  
PATIO