

MINI A LA CARTE MENU



Wine Bar & Restaurant

APPETIZERS & SALADS

TUNA TARTARE avocado scented with lime and ginger, served with deep fried onion rings	single 168 double 298
VITELLO TONNATO traditional chilled sliced veal with tangy tuna and capers mayonnaise	188
NEW AUS TENDERLOIN BEEF CARPACCIO wild rocket, wild mushrooms, artichokes & Grana Padano shavings	188
DEEP FRIED CALAMARI E GAMBERI traditional semolina crusted deep fried calamari and prawns served with tartar sauce	168
NEW MELANZANA ALLA PARMIGIANA baked fried eggplant layered with Mozzarella, Parmesan cheese, basil & tomato sauce	158
NEW 5 BLINIS scottish smoked salmon, yuzu scented cream cheese & baby cress	148
"RIVIERA" SALAD fingerling potatoes, kalamata olives, heirloom cherry tomatoes, green beans & quail egg tossed with lemon vinaigrette	158
SOUPS	
SOUP OF THE DAY	118
MINISTRONE traditional root vegetable soup with a hint of basil	128

SHARING PLATTERS (FOR 2-3 PEOPLE)

500g BURRATA D.O.P with Italian cherry tomato & red onion salad	398
AFFETTATI MISTI Assorted Italian cold cuts with pickled vegetables	single 148 share 268
RISERVA SAN DANIELE HAM served with warm bread puffs	single 158 share 298
FINE CHEESE PLATTER with fresh & dried fruits	single 158 share 278

PASTA & RISOTTI UNTOUCHABLES

PENNE "JEROME" with gorgonzola & black truffle cream	228 1/2 portion 128
WHOLE-WHEAT SPAGHETTI with cherry tomatoes, black olives, basil & a hint of chili	178
SPAGHETTI WITH CLAMS with white wine, garlic & a pinch of chili flakes	198
NEW CARNAROLI RISOTTO with wild mushrooms, Parmesan shaving, cress	258
ARTISANAL EGG TAGLIATELLE with "minute" homemade sausage ragoût & sundried tomato sauce	198
LINGUINE LOBSTER tossed with Maine lobster, fresh tomatoes and basil	318
PACCHERI "GRAGNANO" with creamy Burrata cheese & spicy N'Duja sausage <i>Please allow 20 mins for preparation</i>	208 1/2 portion 108
ARTISANAL RICOTTA SPINACH RAVIOLI laid on a light tomato fondue	188
DON'T HESITATE TO ASK OUR ITALIAN CHEF FOR THE ITALIAN CLASSIC RECIPES SUCH AS BOLOGNESE, ARRABBIATA, CARBONARA AND MORE STARTING FROM 188.	
GLUTEN-FREE PASTA & "KAMUT" WHEAT PASTA AVAILABLE UPON REQUEST (EXTRA 24)	

L'INSALATIONE

CHEF'S SALAD WITH MESCLUN
with San Daniele ham, grilled chicken fillet,
Buffalo Mozzarella, avocado, asparagus, poached
farm egg & Parmesan shavings

OUR 10" HAND TOSSED PIZZAS

MARGHERITA tomato sauce, Mozzarella fior di latte & fresh basil leaves	168
PICCANTE tomato sauce, Italian spicy salami & Mozzarella fior di latte	168
PROSCIUTTO & FUNGHI tomato sauce, Mozzarella, ham & mushrooms	168
SAN DANIELE tomato sauce, Mozzarella, rocket, San Daniele ham and Parmesan shavings	198

MAIN COURSE FISH

NEW SPANISH OCTOPUS TENTACLE simply grilled with a concoction of potatoes napolitaine spicy sausage & olives	288
NEW PAN-ROASTED SUSTAINABLE NORWEGIAN SALMON STEAK served with French bean salad, spicy mango & ginger salsa	238
WHOLE BAKED TUSCANY "ORBETELLO" SEA BREAM with cherry tomatoes, olives and potatoes	368

MAIN COURSE MEAT

CHEF MICHELE'S TUSCAN STYLE HAMBURGER Minced black Angus mazzato beef, Pancetta, lettuce, egg & Fontina D.O.P served with black truffle mayo	198
FRENCH CHICKEN BREAST ESCALOPE served with a baby spinach salad & avocado, tossed with lemon zest & extra virgin olive oil	198
GIANT PREMIUM USDA PORKCHOP MILANESE "ELEPHANT EAR" served with baby rocket & cherry tomatoes	258

MAIN COURSE STEAK

OUR PREMIUM STEAKS ARE ONLY FROM USDA
ST. HELEN GRAIN FEED & AUSTRALIAN RANGERS
VALLEY BLACK ANGUS 300 DAYS GRAIN FEED

"CHOICE" GRADE TENDERLOIN FILLET 10oz grilled to your favourite temperature	398
AUS BEEF RIB EYE char grilled 11z prime cut grain fed rib eye and served with French fries & garden salad	398

OUR STEAKS INCLUDE ONE SIDE (SEE BELOW)
& A JET FRESH GARDEN SALAD.

SAUCE SUGGESTIONS: GREEN PEPPER,
BEARNAISE, RED WINE JUS, AROMATIC HERBS

SIDES ALL AT 65

Pan-roasted fingerling potatoes with rosemary
Sauteéd broccoli with garlic & fresh chili,
Rocket salad with Grana flakes & aged balsamico,
French fries with black truffle mayonnaise
(double portion 98)

WE ONLY USE SUSTAINABLE FISH & LIVESTOCK



Friend of the Sea is a project for the
certification and promotion of seafood
from sustainable fisheries and sustainable
aquaculture.



Label Rouge is a quality label used to
delineate poultry produced in France
under strict guidelines. Its premium
free range chicken is hormone and
antibiotic free.



Peter's Farm® Dutch veal is raised naturally,
in the pasture at its mother's side. It is
easily digestible, low in cholesterol and
rich in vitamins and minerals.



JBS® lamb is MSA graded, HGP free
and 100% grass fed while never being
exposed to hormones, GMOs or
antibiotics.



Rangers Valley is one of the world's most respected
premium marbled beef producers specialising in long
fed pure Black Angus and Wagyu cross breeds.
Australian Purebred Wagyu cattle cows graze on
natural pasture in a complete free range environment.



= Signature



= Vegetarian dish

Prices are in Hong Kong Dollars & are subject to a 10% service charge
Corkage fee of \$295 will be charged per bottle of champagne or wine
Cake cutting fee of \$180 will be charged per pound