



14 Feb 2024

ST. VALENTINE 4-COURSE SET DINNER

COMPLIMENTARY FLUTE OF PROSECCO

STARTER

(please choose one 請選一款)

IL TONNO

Tuna carpaccio, bell pepper, anchovies, caper dressing, radicchio and frisée
意式生吞拿魚薄片

or

L'INSALATA DI CESARE

with romaine lettuce, bacon chips, Grana Padano and handmade Caesar dressing
凱撒沙律 (羅馬生菜, 煙肉, 芝士)

SOUP

LA ZUPPA DEL GIORNO

Soup of the Day (V)
餐湯

HOMEMADE PASTA & MAIN COURSE

(please choose one 請選一款)

GLI GNOCCHI

Homemade beetroot potatoes gnocchi "a la Jerome" tossed with a rich Gorgonzola and black truffle cream
黑松露忌廉意大利芝士煮自家製紅菜頭馬鈴薯團子

IL SALMONE

Pan-fried Norwegian salmon steak, Belgium endive and grapefruit reduction
香煎挪威三文扒配比利時苦白菜及西柚汁

LE PAPPARDELLE

tossed with Porcini, Chianti and Tuscany sausage ragout
意大利手工蛋麵配紅酒牛肝菌及托斯卡納肉腸

IL VITELLO

My interpretation of Tuscany "Peposo" stew served with stir-fried root vegetables
紅酒燉牛肉配蔬菜

L'ASTICE DEL MAINE Premium choice +\$98

Linguine pasta tossed with fresh lobster, tomato, basil salsa and a hint of chili
香濃番茄羅勒莎莎炒龍蝦肉扁意大利麵

LA TAGLIATA Premium choice +\$125

AUS Angus beef served with arugula salad, Parmesan shavings, sun-dried tomatoes and aged balsamico from Modena
澳洲安格斯牛肉配火箭菜沙律, 帕爾馬芝士, 番茄乾及陳醋

DESSERT

ROSSO PASSIONE

Red velvet "Valentine" cake
紅絲絨蛋糕

COFFEE OR TEA

咖啡 或 茶

from **\$498 per person**

10% service charge applies 另加一服務費

HEART SHAPED PIZZA "INNAMORATI"

Tomato sauce, Mozzarella, green asparagus, Scottish salmon & winter Perigord black truffle petals

@\$308 / whole



Images are for reference only
圖片只供參考

WINE HIGHLIGHTS

Impérial - Moët & Chandon
Domaine J.Laurens Cremant de Limoux N7 La Rose
Bianca Vigna Prosecco DOC Rose



per gl 每杯

per btl 每瓶

\$160

\$920

\$145

\$690

\$115

\$495



DIVINO

PATIO