



FESTIVE A LA CARTE 節日單點美饌

APPETIZER, SALAD & SOUP

CAESAR CARDINI SALAD WITH BACON 118

煙肉凱撒沙律
king prawn 大蝦 68
organic chicken breast 有機雞胸 68
smoked Scottish salmon 煙三文魚 58

DEEP FRIED CALAMARI E GAMBERI 188

traditional semolina crusted deep fried calamari
& prawns served with tartar sauce
香炸魷魚及大蝦伴他他醬

TUNA TARTARE 178

scented with lime and ginger, layered with avocado
青檸薑汁吞拿魚他他伴牛油果

CAPRESE SALAD 168

made of buffalo mozzarella, plum tomatoes,
fresh basil & oregano. Served with a garden salad
意大利水牛芝士、李形番茄、新鮮羅勒、香草田園沙律

AUS TENDERLOIN BEEF CARPACCIO 198

wild rocket, wild mushrooms, artichokes & Grana Padano shavings
澳洲生牛柳薄片 配 火箭菜、野菌、洋蔥及意大利芝士

SOUP OF THE DAY 118

是日餐湯

PASTA & RISOTTI

Gluten-free pasta & "Kamut" wheat pasta available upon request (extra 24)

LASAGNE BOLOGNESE 188

layers of fresh pasta with Wagyu beef ragoût & béchamel
意式牛肉肉醬千層麵

HOMEMADE TAGLIATELLE 298

tossed with a Tuscan wild boar ragoût, Umbrian Pecorino
手工雞蛋意大利麵 配 嫩野豬肉和意式羊奶芝士

FUSILLI "MANCINI" 188

with cherry tomatoes, black olives, fresh basil & a hint of chili
意大利螺旋麵 配 車厘茄、新鮮羅勒、辣椒及黑水欖

PENNE "JEROME" 218

with Gorgonzola & black truffle cream
意大利長通粉 配 藍芝士及黑松露忌廉

LINGUINI PASTIFICIO FELICETTI ALLA BUSERA 318

tossed with Boston lobster & a rich spicy tomato sauce
波士頓龍蝦扁麵 配 香辣番茄汁

PIZZA

10.5" gluten-free crust available upon request

MARGHERITA 188

tomato sauce, Mozzarella fior di latte and fresh basil leaves
瑪格麗特意大利薄餅

PARMA 268

tomato sauce, Mozzarella fior di latte, arugula and
Parma ham 24 months "Riserva"
帕爾瑪火腿意大利薄餅

4 FORMAGGI 218

Mozzarella fior di latte, Gorgonzola, Fontina, Emmenthal and Scamorza
四式意大利芝士薄餅

PICCANTE 198

tomato sauce, Italian spicy salami and Mozzarella fior di latte
意大利辣肉腸薄餅

MAIN COURSE

19 OZ WHOLE TUSCANY PRBETELLO SEA BREAM 368

simply oven baked "alla puttanesca" with Italian cherry tomatoes,
black olives, anchoives, capers, parsley and a hint of fresh chili
意式原條香辣焗海鱸魚

WHOLE DOVER SOLE "MEUNIÈRE" STYLE 418

sautéed in brown butter sauce, parsley & lemon
with garden salad & mashed potatoes
法式香煎原條多佛龍利魚 配 香茜檸檬牛油, 薯蓉及沙律

20 OZ ITALIAN FREE RANGE BABY COCKEREL 268

butterflied and marinated with lemon & rosemary
served with roasted potato & garden salad
香烤意大利小公雞 配 迷迭香烤薯及田園沙律

GIANT PREMIUM USDA PORK CHOP MILANESE "ELEPHANT EAR" 288

served with baby rocket & cherry tomatoes
酥炸米蘭式美國薄豬扒 配 火箭菜及車厘茄沙律

AUS BEEF TENDERLOIN 438

char grilled 9oz Rangers Valley tenderloin served with French fries & garden salad
碳烤9安士澳洲Rangers Valley 牛柳 配 薯條及田園沙律

AUS BEEF RIB EYE 438

char grilled 11oz prime cut grain fed rib eye, served with French fries & garden salad
碳烤11安士澳洲穀飼肉眼 配 薯條及田園沙律

SIDES ALL AT 65

French fries, Roasted potatoes, Sautéed forest mushrooms,
Rocket salad & Parmesan shavings, vegetables & French fries

PARMA HAM "RISERVA" 298

served with giardiniera pickles & crescentine puffs
特級帕爾瑪火腿 配 意式酸菜及麵包泡芙

500g BURRATA D.O.P 398

with cherry tomato and red onion salad
五百克頂級水牛芝士 配 意大利車厘茄及紅洋蔥沙律

DESSERT

DUO OF ALPHONSO MANGO AND WHITE CHOCOLATE MOUSSE 128

with biscuit crumble
雙色印度阿芳素芒果及白朱古力慕絲配餅乾碎

SPASSO TIRAMISÚ 118

traditional mascarpone cream and espresso soaked lady finger
served in a vaso cottura jar
意大利芝士餅配意大利手指餅

ICE CREAM COMBINATION 118

three scoops served with fresh seasonal fruits
雪糕球鮮果拼盤

✓ vegetarian dish 素食

10% service charge applies 另加一服務費

Corkage fee of \$375 will be charged per bottle of champagne or wine 開瓶費每瓶\$375

Cake: \$450 per pound 蛋糕每磅\$450

Cake cutting fee of \$230 will be charged per pound 切餅費每磅\$230