



FESTIVE A LA CARTE

節日單點美饌

APPETIZER, SALAD & SOUP

- HOKKAIDO DIVER SCALLOPS**  **198**
Jerusalem puree and black truffle caviar served with a crunchy shell
北海道帶子耶路撒冷果泥及黑松露魚子醬
- 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
- 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
- CAESAR CARDINI SALAD WITH BACON** **118**
煙肉凱撒沙律
- | | | |
|------------------------|------|----------|
| king prawn | 大蝦 | extra 68 |
| organic chicken breast | 有機雞胸 | extra 68 |
| smoked Scottish salmon | 煙三文魚 | extra 58 |
- GARDEN SALAD OR ARUGULA**  **118**
with cherry tomatoes & grana padano shavings tossed with aged balsamic
田園沙律或火箭菜 配 車厘茄、意大利芝士及陳年黑醋
- "CASTELLUCCIO" LENTILS SOUP**  **138**
served with Apulian extra virgin olive oil and bread crostini
意大利扁豆湯配特級初榨橄欖油及麵包多士



PASTA

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


- HOME-MADE TAGLIOLINI**  **218**
Pecorino fondue and toasted guanciale
手工意大利麵配羊乾奶芝士汁及脆煙肉
- 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
- ARTISANAL BRONZE DRAWN FUSILLONI**  **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

SHARING APPETIZER


- 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


MAIN COURSE

- AUSTRALIAN WAYGU M3+ BEEF CHEEK**  **308**
gently braised, laid on celeriac purée and corinader chlorophyll
嫩澳洲M3+和牛頰肉配芹菜茸及香茜
- 9 OZ WHOLE TUSCANY ORBETELLO SEA BREAM** **368**
意式原條香辣焗海鱒魚
(Please allow 25 mins for preparation)
- 20 OZ ITALIAN FREE RANGE BABY COCKEREL** **268**
marinated with lemon & rosemary
迷迭香烤意大利小公雞 配 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 TAGLIATA** **388**
10oz Rangers Valley striploin M2+ served with wild rocket salad, sun-dried tomatoes, parmesan shavings & aged balsamico
10安士澳洲M2+西冷 配 野火箭菜、番茄乾、巴馬臣芝士及意大利陳年黑醋
- KING PRAWNS**  **328**
simply grilled, seasonal salad and lemon
香烤大蝦配鮮蔬沙律及檸檬
- 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 各款配菜 ALL AT 65
French fries, roasted potatoes, sautéed forest mushrooms, rocket salad & Parmesan shavings

DESSERT

- APPLE TART** **128**
caramelized apple with butter, sugar, baked upside down into a sweet layer of puff pastry, served with vanilla ice cream
牛油焦糖蘋果甜酥皮配雲厘拿雪糕
- ZUCCAMISÙ**  **138**
Mascarpone mousse in tiramisu style made from pumpkin and amaretti cookies soaked in coffee
南瓜杏仁曲奇意大利芝士餅
- RASPBERRY SEMIFREDDO** **128**
raspberry mousse and cookie crust served with passion fruit ice cream
紅莓慕斯及香脆曲奇配熱情果雪糕
- ICE CREAM COMBINATION** **118**
three scoops served with fresh seasonal fruits
雪糕球鮮果拼盤

 vegetarian dish 素菜

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

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

10% service charge applies 另加一服務費