

POWER LUNCH 午餐

AVAILABLE FROM 12NOON TO 2:30PM



Any one course (一道菜)

1 starter + 1 pasta / pizza (頭盤+薄餅)

1 starter + 1 main course (頭盤+主菜)

+ coffee / tea \$148

\$178

咖啡 / 茶 \$198

+ Chef's dessert \$38

甜品另加\$38

Menu

STARTER

SOUP OF THE DAY

or

CHEF'S PLATE

Antipasti all'Italiana

意式開胃菜

or

Premium Choice + \$78

“IL CARPACCIO DI TONNO”

Tuna carpaccio, caperberry, radicchio and artichokes and lime

意式吞拿魚配酸豆、菊苣、洋蓍和青檸

PASTA / PIZZA

“I TORTELLINI”

Tortellini dumpling tossed with smoked speck, eggplant and aurora sauce

意大利雲吞配烟熏火腿、茄子及蕃茄醬

or

“I FUSILLONI ”

Fusilli pasta tossed with white sausages and mushrooms sauce

意大利螺絲粉配白香腸及磨菇醬

or

“PIZZA CAMPAGNOLA”

Mozzarella cheese, roasted pork, arugula and pumpkin, parmesan shaving

烤拿坡里手拉薄餅 (馬蘇里拉芝士、豬肉、芝麻菜、南瓜)

MAIN COURSE

“GLI SPIEDINI DI GAMBERI”

Grilled prawns' skewers “Adriatic style”, light basil crumbs and rocket and parmesan salad

烤蝦串、羅勒麵包、芝麻菜及帕爾馬乾酪沙律

or

“MEZZO POLLETTO ALLO SPIEDO”

Half chicken roasted on the spit, marinated in cayenne and yoghurt,

Roasted potatoes on his fat

香辣烤雞 (半份)配烤薯

or

Premium Choice + \$118

“LA TAGLIATA”

Classic grilled Australian sirloin steak “Tagliata” Bismark style,

deep fried eggs, arugula and balsamic

烤澳大利西冷牛排配沙律及黑醋

WEEKLY WINE BY GLASS SELECTION

NV PROSECCO DOC LE CONTESSE \$60

PINOT GRIGIO DOC \$58

CANNONAU \$58

MINUTY ROSÉ COTES DE PROCENCE FRANCE \$78

CHARDONNAY MÂCON VILLAGES - LUPÉ CHOLET \$115