

A LA CARTE MENU

BAR SNACKS / OUR BITES

Vongle Taranina
steamed clams with garlic, parsley
and spicy tomato sauce
88

TARTARE
Bruschetta topped with a wagyu beef tartar
108

Bruschetta al Pomodoro
sour dough bread, tomatoes, basil and a hint of garlic
78

RICCIOLI DI PATATE
Curley fries grated Pecorino
78

APPETIZERS & SALADS

TUNA TARTARE single **168**
avocado scented with lime and ginger,
served with deep fried onion rings double **298**

new **BUFFALO MOZZARELLA SALAD TOMATO AND RAINBOW ITALIAN CHERRY TOMATOES** **168**
with basil infused oil

AUS TENDERLOIN BEEF CARPACCIO **188**
wild rocket, artichokes & Grana Padano shavings

FRITTURA MISTA **188**
new deep-fried king prawns, calamari & white bits
with assorted vegetables

PLATEUAX OF 6 FRENCH OYSTERS FINE DE CLAIRE N°3 **228**

new **GAMBERONI ALL' AGLIO** **148**
sizzling prawns, garlic Italian parsley and evoo

SOUPS

SOUP OF THE DAY **118**

V **MINISTRONE** **128**
traditional root vegetable soup with a hint
of basil

SHARING PLATTERS

(FOR 2-3 PEOPLE)

500g BURRATA D.O.P **398**
with Italian cherry tomato & red onion salad

AFFETTATI MISTI single **158**
Assorted Italian cold cuts with pickled
vegetables share **268**

DOK DALL'AVA SAN DANIELE HAM single **168**
served with warm bread puffs share **298**

V **FINE CHEESE PLATTER** single **168**
with fresh & dried fruits share **278**

Big L'INSALATONE

CHEF'S SALAD WITH MESCLUN **248**
San Daniele ham, grilled chicken fillet,
Buffalo Mozzarella, avocado, asparagus, poached
farm egg & Parmesan shavings

PASTA & RISOTTI UNTOUCHABLES

SPAGHETTI VONGOLE **208**
with fresh clams "Alla Marinara"

V **PENNE "JEROME"** **228**
with Gorgonzola & black truffle cream 1/2 portion **128**

new **HOME-MADE EGG PAPPARDELLE** **298**
tossed with wagyu short ribs ragoût, Pecorino

LINGUINE LOBSTER **318**
tossed with Maine lobster, fresh tomatoes and basil

FERRON CARNAROLI RISOTTO **268**
with Porcini mushrooms and Grana Padano scales

HAND-MADE FUSILLONI **208**
with creamy Burrata cheese & spicy N'Duja
Calabrian sausage 1/2 portion **118**

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)

MAIN COURSE TO SHARE

GRAND SEAFOOD RISOTTO **488**
with lobster and seasonal seafood
(for 2 people)

450G BLACK ANGUS AUS FLANK STEAK LIKE A "TAGLIATA" **458**
mashed potato, aromatic beef jus
(for 2 people)

new **1KG "IGP CHIANTINA" COSTATA GRILLED OP RIB OF TUSCANY BONE-IN RIB-EYE** **1680**
served with garden salad and French fries with truffle mayo
(for 2 people)

OUR 10" HAND TOSSED PIZZAS

V **MARGHERITA** **168**
tomato sauce, Agerola Mozzarella fior di latte & fresh
basil leaves

PICCANTE **178**
tomato sauce, Italian spicy salami & Agerola Mozzarella
fior di latte

SAN DANIELE DOK **198**
tomato sauce, Agerola Mozzarella, rocket, San Daniele
ham and Parmesan shavings

V **PIZZA 4 CHEESE** **198**
tomato sauce, Mozzarella and assorted Italian cheese

MAIN COURSE FISH

new **SPANISH OCTOPUS TENTACLE** **358**
pan-roasted in salsa "Pizzaiolo" and
tomato confit, sweet paprika

PAN-ROASTED SUSTAINABLE NORWEGIAN SALMON STEAK **268**
served with French bean salad,
spicy mango & ginger salsa

new **600G SUSTAINABLE TUSCANY SEA BASS** **388**
sea salt - crusted whole fish served with
garden salad & seasonal vegetables

MAIN COURSE MEAT

GIANT PREMIUM USDA PORK CHOP MILANESE "ELEPHANT EAR" **288**
served with baby rocket & cherry tomatoes

CHICKEN BREAST SUPREME **228**
with baby spinach and avocado

VEAL "OSSOBUCCO" **338**
served with saffron risotto and orange "Gremolata"

MAIN COURSE STEAK

OUR PREMIUM STEAKS ARE ONLY FROM USDA & AUSTRALIAN BLACK ANGUS 300 DAYS GRAIN FED

CHOICE" GRADE TENDERLOIN FILLET **438**
280g grilled to your favourite temperature

AUS BEEF RIB EYE **438**
310g char grilled prime cut grain fed rib eye and
served with French fries & garden salad

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

SAUCE SUGGESTIONS: GREEN PEPPER, BEARNAISE, RED WINE JUS, AROMATIC HERBS, EXTRA SAUCE 48

SIDES ALL AT 68

Pan-roasted fingerling potatoes with rosemary
Sautéed broccoli with garlic & fresh chili,
Rocket salad with Grana flakes & aged balsamico,
French fries with black truffle mayonnaise,
Curley Fries and Pecorino

DESSERTS

TIRAMISÙ **118**
Mascarpone cream and espresso coffee
soaked lady fingers

TRIO OF CHOCOLATE **118**
flan, Belgium chocolate ice cream and cremino

new **PANNA COTTA** **108**
freshly made with wild berries

PAVLOVA **118**
a delicat meringue atop with whipped cream,
assorted forest berries and fresh passionfruits

I GELATI & SHERBET **48**
lemon / chocolate / strawberry / vanilla per scoop

PLEASE ASK OUR FRIENDLY STAFF FOR THE DESSERT MENU AND DAILY SPECIALS

 = Signature  = Vegetarian dish

Prices are in Hong Kong Dollars & are pureebottle of champagne or wine Corkage fee of \$295 will be charged per bottle of champagne or wine Cake \$450 per pound ; Cake cutting fee of \$180 will be charged per pound

A LA CARTE MENU 散點美饌

BAR SNACKS / OUR BITES

VONGOLE TARANTINA
steamed clams with garlic, parsley
and spicy tomato sauce
蒜蓉歐芹蒸蛤蜊佐辣番茄醬
88

TARTARE
Bruschetta topped with a wagyu beef tartar
和牛他他意式烤麵包多士
108

BRUSCHETTA AL POMODORO
sour dough bread, tomatoes, basil and a hint of galic
蒜香番茄羅勒意式酸種麵包多士
78

RICCIOLI DI PATATE
Curley fries grated Pecorino
炸薯圈伴羊奶芝士碎
78

APPETIZERS & SALADS

TUNA TARTARE single 168 double 298
avocado scented with lime and ginger,
served with deep fried onion rings
青檸薑汁吞拿魚他他伴牛油果 配 炸洋蔥圈

new BUFFALO MOZZARELLA SALAD TOMATO AND RAINBOW ITALIAN CHERRY TOMATOES 168
with basil infused oil
水牛芝士伴雜色車厘茄沙律

AUS TENDERLOIN BEEF CARPACCIO 188
wild rocket, artichokes & Grana Padano shavings
澳洲生牛柳薄片 配 火箭菜、洋薊及帕達諾芝士

FRITTURA MISTA 188
new deep-fried king prawns, calamari & white bits
with assorted vegetables
香炸大蝦, 白飯魚及魷魚伴素菜

PLATEUAX OF 6 FRENCH OYSTERS FINE DE CLAIRE N°3 228
即開法國生蠔 (6隻)

new GAMBERONI ALL'AGLIO 148
sizzling prawns, garlic, Italian parsley and evoo
鐵板大蝦配大蒜、意大利香茜及特級初榨橄欖油

SOUPS

SOUP OF THE DAY 118
是日餐湯

MINISTRONE 128
traditional root vegetable soup with a hint of basil
傳統意大利雜菜湯

SHARING PLATTERS

(FOR 2-3 PEOPLE)

500g BURRATA D.O.P. 398
with Italian cherry tomato & 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

AFFETTATI MISTI single 158 share 268
Assorted Italian cold cuts with pickled vegetables
五款意大利火腿拼盤 配 秘製酸菜

DOK ALLA'AVA SAN DANIELE HAM single 168 share 298
served with warm bread puffs
特級丹尼爾火腿 配 意式酸菜及麵包泡芙

FINE CHEESE PLATTER single 168 share 278
with fresh & dried fruits
意大利芝士拼盤 配 鮮果及乾果

Big L'INSALATONE

CHEF'S SALAD WITH MESCLUN 248
San Daniele ham, grilled chicken fillet,
Buffalo Mozzarella, avocado, asparagus, poached
farm egg & Parmesan shavings
廚師沙律 (聖丹尼爾火腿、烤雞肉、水牛芝士、
牛油果、蘆筍煮蛋及帕馬森芝士)

PASTA & RISOTTI UNTOUCHABLES

SPAGHETTI VONGOLE 208
with fresh clams "Alla Marinara"
洋蔥蕃茄醬煮鮮蜆意粉

PENNE "JEROME" 228
with Gorgonzola & black truffle cream 1/2 portion 128
意大利長通粉 配 藍芝士及黑松露忌廉

new HOME-MADE EGG PAPPARDELLE 298
tossed with wagyu short ribs ragoût, Pecorino
手工雞蛋意大利闊麵 配 和牛小排芝士肉醬

LINGUINE LOBSTER 318
tossed with Maine lobster, fresh tomatoes and basil
龍蝦扁麵 配 香草龍蝦汁

FERRON CARNAROLI RISOTTO 268
with Porcini mushrooms and Grana Padano scales
牛肝菌燴意大利飯配巴馬臣芝士片

HAND-MADE FUSILLONI 208
with creamy Burrata cheese & spicy N'Duja 1/2 portion 118
Calabrian sausage
水牛芝士伴辣肉腸螺絲粉

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)

MAIN COURSE TO SHARE

GRAND SEAFOOD RISOTTO 488
with lobster and seasonal seafood
(for 2 people)
龍蝦海鮮意大利飯 (兩位用)

450G BLACK ANGUS AUS FLANK STEAK 458
LIKE A "TAGLIATA" (for 2 people)
mashed potato, aromatic beef jus
450克澳洲黑安格斯牛腩排肉 配 薯茸及牛肉汁 (兩位用)

new 1KG "IGP CHIANTINA" COSTATA GRILLED OP RIB OF TUSCANY BONE-IN RIB-EYE 1680
served with garden salad and French fries with truffle mayo
(for 2 people)
意大利優質契安尼娜牛帶骨肉眼扒配炸薯條及黑松露蛋黃醬 (兩位用)

OUR 10" HAND TOSSED PIZZAS

MARGHERITA 168
tomato sauce, Agerola Mozzarella fior di latte
& fresh basil leaves
瑪格麗特意大利薄餅

PICCANTE 178
tomato sauce, Italian spicy salami & Agerola Mozzarella
fior di latte
意大利辣肉腸士薄餅

SAN DANIELE DOK 198
tomato sauce, Agerola Mozzarella, rocket, San Daniele
ham and Parmesan shavings
聖丹尼爾火腿, 帕馬森芝士火箭菜薄餅

PIZZA 4 CHEESE 198
tomato sauce, Mozzarella and assorted Italian cheese
四式意大利芝士薄餅

MAIN COURSE FISH

new SPANISH OCTOPUS TENTACLE 358
pan-roasted with winter vegetables & light basil pesto sauce
烤西班牙八爪魚鬚及蔬菜配香草汁

PAN-ROASTED SUSTAINABLE NORWEGIAN SALMON STEAK 268
served with French bean salad, spicy mango & ginger salsa
香煎挪威三文魚扒 配 法邊豆沙律及薑辣芒果莎莎

new 600G SUSTAINABLE TUSCANY SEA BASS 388
sea salt - crusted whole fish served with
garden salad & seasonal vegetables
鹽焗鱈意大利海鱸魚配田園沙律及時蔬

MAIN COURSE MEAT

GIANT PREMIUM USDA PORK CHOP MILANESE "ELEPHANT EAR" 288
served with baby rocket & cherry tomatoes
特大米蘭豬扒配火箭菜及車厘茄

CHICKEN BREAST SUPREME 228
with baby spinach and avocado
烤頂級雞胸肉配菠菜苗沙律及牛油果

VEAL "OSSOBUCCO" 338
served with saffron risotto and orange "Gremolata"
牛仔膝配蒜香橙皮藏紅花燴意大飯

MAIN COURSE STEAK

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

CHOICE" GRADE TENDERLOIN FILLET 438
280g grilled to your favourite temperature
碳烤280克特選牛柳配田園沙律

AUS BEEF RIB EYE 438
310g char grilled prime cut grain fed rib eye and
served with French fries & garden salad
碳烤310克澳洲穀飼肉眼 配 薯條及田園沙律

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

SAUCE SUGGESTIONS: GREEN PEPPER, BEARNAISE, RED WINE JUS, AROMATIC HERBS EXTRA SAUCE 48

SIDES ALL AT 68

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,
Curley fries and Pecorino

DESSERTS

TIRAMISÙ 118
Mascarpone cream and espresso coffee soaked lady fingers
意大利芝士餅

TRIO OF CHOCOLATE 118
flan, Belgium chocolate ice cream "cremino"
朱古力三重奏

PANNA COTTA 108
freshly made with wild berries
野莓意大利奶凍

new PAVLOVA 118
a delicat meringue atop with whipped cream,
assorted forest berries and fresh passionfruits
蛋白甜餅伴忌廉配雜莓及熱情果

I GELATI & SHERBET 48 per scoop
lemon / chocolate / strawberry / vanilla
意大利雪芭

PLEASE ASK OUR FRIENDLY STAFF FOR THE DESSERT MENU AND DAILY SPECIALS

 = Signature  = Vegetarian dish

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