



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** \$158
咖啡 / 茶 \$188
\$218

+ **Chef's dessert** \$38
甜品另加\$38

Menu

STARTER

LA ZUPPA DI STAGIONE
Home-made Seasonal Daily Soup
是日餐湯

or

ORGANIC QUINOA SALAD ✓
with crumble Feta cheese
有機藜麥羊奶芝士沙律

or

1. CARPACCIO OF BRESAOLA
orange segment, Grana Padano and citrus dressing
薄切風乾牛肉伴格拉納帕達諾和柑橘醬

or

SEARED TUNA Premium Choice + \$58
in pink pepper corn, avocado cream
烙吞拿魚伴粉紅胡椒及牛油果忌廉

PASTA / PIZZA

CRESTE DI GALLO PASTA "ARRABBIATA" ✓
tossed with a spicy tomato, garlic and parsley salsa
蒜香辣番茄醬燴意大利雞冠意粉

or

2. FARFALLE
with smoked salmon, vodka, dill and cream sauce, lime zest
伏特加酒奶油汁煙燻三文魚燴蝴蝶粉

or

3. LA PIZZA "BIANCA"
with cherry tomatoes, artichokes and spianata romana salame
意大利手拉薄餅 (車厘茄、洋薊及拉芝士、羅馬莎樂美辣香腸)

MAIN COURSE

SOLE FILLET BREADCRUMED "MILANESE" STYLE
served with wild rocket and cherry tomatoes
米蘭式炸龍脷魚柳伴芝麻菜及車厘茄

or

TENDER CHICKEN "ALLA CACCIATORA"
stewed with tomato and mushrooms
番茄蘑菇 "獵人燉雞肉"

or

LA TAGLIATA Premium Choice + \$108
Grilled Australian sirloin steak, roasted potatoes and gravy
煎澳洲西冷牛肉伴烤馬鈴薯及燒汁



1.



2.



3.

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

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