



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

INSALATA ✓
salad with asparagus, chick pea, tomato and egg
蘆筍鷹嘴豆番茄蛋沙律

or

SOUR BREAD TOAST ✓
grilled zucchini, Mozzarella and Cacio Ricotta
意大利青瓜馬蘇里拉乳清芝士酸麵包吐司

or

1. BRESAOLA CARPACCIO **Premium Choice + \$58**
wild rocket, field mushrooms and Grana Padano
意式風乾牛肉伴火箭菜沙律、蘑菇及芝士



PASTA / PIZZA

RIGATONI "CACIO E PEPE" ✓
tossed with a creamy Pecorino Romano and cracked black pepper sauce
羊奶芝士黑胡椒汁燴意大利粗管麵

or

WHOLE WHEAT SPAGHETTI "BIO" ✓
with organic cherry tomatoes, olive and a hint of chili
有機櫻桃番茄及橄欖燴有機全麥意大利麵

or

2. PIZZA "TONNO E CIPOLLA"
tomato sauce, Mozzarella, tuna in oil, olive and red tropea onion
意大利手拉薄餅 (番茄醬、馬蘇里拉芝士、吞拿魚、橄欖及紅洋蔥)



MAIN COURSE

3. DEEP FRIED SOLE FILLET IN SEMOLINA CRUST
served with garden salad, lemon mayo
酥炸脆皮龍脷魚柳伴田園沙律及檸檬蛋黃醬

or

IBERICO PORK TENDERLOIN
served with red onion compote and mustard jus
伊比利亞豬柳伴甜紅洋蔥醬及芥末汁

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



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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