



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

咖啡 / 茶

\$158

\$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

SALAD OF ROASTED BEETROOT V

with mâche, Gorgonzola, walnut and aged balsamico

紅菜頭野苣戈貢佐拉芝士核桃沙律配陳醋

or

LA CAPRESE V

plum tomato, fior di latte Mozzarella salad

李子番茄芝士沙律

or

1. PROSCIUTTO E MELONE Premium Choice + \$58

San Daniele ham and cantaloupe melon

聖丹尼爾火腿伴哈蜜瓜

PASTA / PIZZA

2. ARTISANAL RAVIOLI FILLED WITH EGGPLANT AND PARMIGIANO V

laid on a light Pecorino fondue

手工茄子帕瑪森芝士意大利雲吞伴淡芝士汁

or

PENNE PUTTANESCA

tossed with capers, anchovies and olive spicy tomato sauce

香辣酸豆橄欖鯷魚番茄醬燴長通粉

or

HAND TOSSED PIZZA "SALAME NAPOLI"

topped with tomato sauce, Mozzarella, fior di latte and spicy salame

意大利拿坡里莎樂美腸手拉薄餅 (番茄醬、馬蘇里拉芝士、莎樂美辣腸)

MAIN COURSE

3. SUSTAINABLE BARRAMUNDI FILLET V

served with carrot purée and parsley coulis

香煎海鱸魚柳配甘筍茸及香茜醬

or

KUROBUTA PORK "MILANESINE"

served with wild rocket and fresh tomato strips

米蘭式炸豬排伴芝麻菜及新鮮番茄條

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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