



# 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

\$188

\$218  
咖啡 / 茶

+ 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

#### 1. CAPRESE SALAD ✓

水牛芝士番茄沙律

or

#### BABY SPINACH SALAD ✓

green apple, walnut and Gorgonzola cheese

嫩菠菜青蘋果核桃戈貢佐拉芝士沙律

or

#### INSALATA DI MARE

Premium Choice + \$58

prawns, squid, carrot, celery, cherry tomatoes, olives with parsley and vinaigrette

海鮮雜菜沙律 (蝦仁、魷魚、胡蘿蔔、芹菜、櫻桃番茄、橄欖配油醋汁)

### PASTA / PIZZA

#### 2. LINGUINE WITH TUNA

olives, capers, cherry tomatoes, basil in tomato sauce

櫻桃番茄羅勒橄欖三文魚扁意麵

or

#### RIGATONI ALL ARRABBIATA 🌶️ ✓

tossed in a spicy tomato, garlic and parsley sauce

番茜蒜香辣番茄醬燴粗管通心粉

or

#### PIZZA "TIROLO" BIANCA

Hand tossed pizza with Speck ham, roasted zucchinis, radicchio and fior di latte

青瓜菊苣燻火腿意大利手拉薄餅

### MAIN COURSE

#### RED SNAPPER FILLET STEW IN A TUSCANY "CACIUCCO" SAUCE

with clams and mussels

托斯卡納風味蜆肉青口湯煮紅鯛魚

or

#### GRILLED PORK CHOP

served with roasted potatoes, honey mustard with beetroot sauce

香煎豬排伴馬鈴薯伴蜜糖芥末及紅菜頭汁

or

#### 3. LA TAGLIATA Premium Choice + \$108

Grilled Sirloin steak with sun-dried tomato, rocket and Grana Padano

烤西冷牛排伴風乾番茄、芝麻菜及帕達諾芝士



### 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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