



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

咖啡 / 茶

\$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 DI POLLO

chicken breast, iceberg lettuce, red cabbage, corn and mayonnaise

紫椰菜生菜雞胸肉沙律

or

SUMMER SALAD



quinoa, sautéed zucchini, bell pepper and cherry tomatoes

藜麥意大利青瓜甜椒沙律

or

1. BURRATINA & KALE



Premium Choice + \$58

half Burrata with kale, beetroots and balsamic glaze

水牛芝士羽衣甘藍紅菜頭沙律

PASTA / PIZZA

2. PENNE AL SALMONE

penne pasta tossed with cherry tomatoes and salmon in cream sauce

三文魚番茄忌廉燴長通粉

or

LINGUINE AL PESTO



linguine pasta with basil and arugula pesto

羅勒火箭菜青醬燴扁意大利麵

or

PIZZA CARBONARA

fior di latte, guanciale, egg, pecorino cheese and black pepper

經典卡邦尼手拉薄餅 (馬蘇里拉芝士、羊奶芝士、豬頰肉、雞蛋及黑椒)

MAIN COURSE

BAKED HALIBUT

served with fregola and zucchini cream

焗比目魚伴珍珠意大利麵及青瓜忌廉汁

or

3. BRAISED PORK BELLY

served with sautéed spinach

燜五花腩肉伴嫩菠菜

or

GRILLED SIRLOIN STEAK

Premium Choice + \$108

served with sun-dried tomato, rocket salad 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

images are for reference only
圖片只供參考