

POWER LUNCH SET

Any one course (任選一道菜色)

1 starter + 1 pasta / pizza / main course
(任選一款餐前菜及一款意大利麵/ 薄餅/ 主菜)

+ coffee / tea \$178
(咖啡 / 茶) \$198

+ Chef's dessert \$38
(自家甜點)

Build your own set lunch with our weekly options

APPETIZER / STARTER

SOUP OF THE DAY

是日餐湯

OR 或

Chef Salad

廚師沙律

OR 或

Padron Peppers V

sautéed green peppers served with Aioli sauce
帕德隆小辣椒伴蒜味蛋黃醬

OR 或

Uovo al Tegamino V

PREMIUM CHOICE +\$48 (另加\$48)

Japanese fried egg served with warm asparagus salad and black truffle shavings
半生熟雞蛋伴蘆筍沙律及黑松露薄片



1.



2.

PASTA

1. Orecchiette alla Pugliese 🌶️

Apulia orecchiette pasta tossed with broccolini and anchovies in AOP sauce
蒜油辣椒汁西蘭花苗鯷魚普利亞貓耳朵麵

OR 或

MAIN COURSE

2. Roasted Iberian Pork Belly in Porchetta Style

served with roasted potatoes and rosemary
意式烤伊比利亞黑毛豬五花腩卷伴迷迭香烤馬鈴薯

OR 或

Norwegian Salmon Fillet

laid on baby spinach and tomatoes coulis
香煎挪威鮭魚柳伴菠菜及番茄醬

OR 或

3. Aus Beef Tagliata PREMIUM CHOICE +\$78 (另加\$78)

served with wild rocket, sun-dried tomatoes, Grana Padano shaving and aged balsamico
澳洲西冷牛肉配芝麻菜沙律、蕃茄乾、帕達諾芝士及陳年黑醋



3.

CHEF'S DESSERT

WEEKLY WINE BY GLASS SELECTION

NV PROSECCO DOC LE CONTESSE	\$60
PINOT GRIGIO LE CONTESSE	\$58
CANNONAU DOC	\$58
MINUTY ROSÉ COTES DE PROVENCE FRANCE / 2020	\$78
CHARDONNAY MÂCON VILLAGES MOILLARD	\$105