

# 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

**CARASAU MILLEFOGLIE** V  
with pumpkin purée, sautéed mushrooms and taleggio fondue  
芝士南瓜茸磨菇千層酥餅

OR 或

**TOMATE FARCIE** PREMIUM CHOICE +\$48 (另加\$48)  
stuffed roasted tomatoes with luganega sausage risotto, laid on Parmesan fondue  
豬肉腸燴意大利飯釀烤番茄伴芝士汁



1.

### PASTA / PIZZA

**1. PACCHERI GAMBERI E NDUJA** 🌶️  
fresh Paccheri pasta tossed with kind prawn and Calabrian 'Nduja and cherry tomatoes  
大蝦番茄香辣肉腸醬燴寬管麵

OR 或

**2. PIZZA RUCOLA E GRANA**  
hand tossed Margherita pizza topped with wild rocket leaves, Parmesan shavings, aged balsamic vinegar and roasted pine nuts  
石窯爐烤意大利手拉薄餅 (芝麻菜、帕瑪森芝士、松籽仁及黑醋汁)

OR 或



2.

### MAIN COURSE

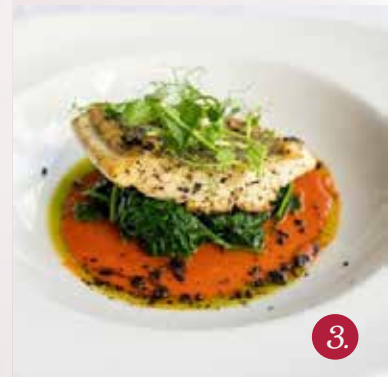
**3. SUSTAINABLE SEABASS FILLET**  
served with sautéed spinach and tomatoes coulis  
香煎海鱸魚柳伴菠菜及番茄茸

OR 或

**ARROSTO DI MANZO**  
AUS grass fed roasted beef served with roasted potatoes and honey mustard dressing  
烤澳洲草飼牛排伴馬鈴薯配蜜糖芥末

OR 或

**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 |