



Padua: Duck Festival Lunch Menu

Two courses HK\$368 (appetiser and main)

Three courses HK\$398 (appetiser, main, and dessert)

Four courses HK\$448 (two appetisers, one main, and one dessert)

Additional HK\$68 for a glass of wine, sparkling tea, soft drink, or fresh fruit juice

另加 港幣 68 享用餐酒、氣泡茶、汽水或果汁一杯

Antipasto / Appetiser

Caesar Salad, Seared Prawns, Parmesan Cheese, Croutons 大蝦凱撒沙律

Padua

Duck and Mushroom Terrine, Smoked Duck Breast, Apple Compote

磨菇鴨肉凍、煙燻鴨胸、蘋果醬



Corn Cream Soup, Truffles 粟米忌廉湯配松露

Lobster Bisque, Crème Fraîche (additional HK\$68) 龍蝦湯 (另加港幣 68)

La Portata Principale / Main Course

Padua

Padua-style Bigoli with Duck Ragout 帕多瓦式鴨肉粗意粉

🍴 Strozzapreti, Braised Beef, Barolo Wine, Seasonal Mushrooms, Black Truffles (additional HK\$68)
燉牛肉醬短捲麵、巴羅洛葡萄酒、時令蘑菇、黑松露 (另加 港幣 68)

Risotto, Mixed Seafood, Tarragon 香草海鮮意大利飯



Spaghetti with Tomato Sauce, Garlic, Basil 番茄意粉、香蒜、羅勒

Herb-Crusted Baked Halibut, Puttanesca Sauce 香料焗比目魚配番茄橄欖汁

Padua

Roasted Duck Leg, Mashed Potatoes, Amarone Sauce 香烤鴨腿、薯蓉、阿瑪羅尼紅酒汁

Il Dolce / Dessert

Traditional Venetian Tiramisu 傳統威尼斯提拉米蘇

Padua

Torta Pazientina, Almonds, Custard 帕多瓦杏仁吉士朱古力餅

Mixed Berry Salad, Raspberry Caviar, Lemon Sorbet 雜莓沙律配檸檬雪葩、覆盆子粒

Inclusive of Coffee or Tea 奉送咖啡或茶

All prices are subject to a 10% service charge

以上價目須另設加一服務費



Signature
推介菜式



Vegan
純素



Vegetarian
素菜



Sustainable
可持續發展