



CUCINA



Tuscany 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 one 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

Smoked Duck Breast, Duck Liver Terrine, Orange Dressing 煙鴨胸配鴨肝凍及香橙汁

Tuscany

Tuna Tartare with Tuscan Panzanella, Tomatoes 托斯卡尼吞拿魚他他沙拉、番茄

Pumpkin Soup, Sautéed Shrimp, Almond, Balsamic Vinegar 鮮蝦杏仁陳醋南瓜湯

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

La Portata Principale / Main Course

Tuscany

Pici with Tuscan Sausage Ragout in Tomato Sauce 托斯卡尼香腸番茄粗意粉

Strozzapreti, Braised Beef, Barolo Wine, Seasonal Mushrooms, Black Truffles (additional \$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)

Pan-fried Barramundi Fillet, Green Asparagus, Saffron Sauce 香煎盲鱈魚、青露筍、藏紅花汁

 Risotto with Seasonal Mushrooms and Parmesan Cheese Sauce 時令蘑菇芝士意大利飯

Tuscany

Chicken Leg in Tuscan "Hunter Style", Tomato, Garlic, Herbs

托斯卡尼“獵人式”烤雞腿、番茄、蒜子、香草

Il Dolce / Dessert

Mixed Berry Napoleon, Egg Custard, Vanilla Gelato 雜莓拿破崙配吉士汁及雲呢拿雪糕

Tuscany

Sabayon with Tuscan Cantucci and Vin Santo 意大利托斯卡尼脆餅、沙巴翁、甜酒

Seasonal Fruit Salad, Lemon Sorbet 時令鮮果沙律、檸檬雪葩

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



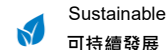
Signature
推介菜式



Vegan
純素



Vegetarian
素菜



Sustainable
可持續發展