



CUCINA



Pasqua a Tavola 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

Roasted Veal, Tuna, Capers, Mayonnaise Sauce
薄切牛仔、酸豆、吞拿魚汁

Pasqua

Vol au Vent, Cage-free Soft-boiled Egg, Smoked Salmon, Caviar
水煮走地雞蛋煙三文魚酥皮盒

Potato and Leek Soup, Scallop, Shrimp, Chives
帶子鮮蝦大赫薯蓉湯



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

La Portata Principale / Main Course

Pasqua

Fettuccine, Stewed Lamb Ragout, Roman Pecorino Cheese
慢煮羊肉芝士闊麵

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)

Fillet of Seabass, Sautéed Clams, Lobster Sauce, Fregola Sarda
香煎鱸魚炒蜆配龍蝦汁

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

Pasqua

Grilled Lamb Chops, Artichoke Purée, Garlic, Herbs
意式時節烤羊扒配亞支竹蓉

Il Dolce / Dessert

Pasqua

Hazelnut Chocolate Mousse, Vanilla Sponge 榛子朱古力慕絲、香草海綿蛋糕
Easter Colomba, Vanilla Gelato, Vanilla Sauce 傳統復活節鴿子麵包、雲呢拿雪糕、雲呢拿汁
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