



CUCINA



Trentino Alto Adige 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

Tuna Tartare, Sundried Tomato, Avocado, Quinoa, Lemon Dressing

吞拿魚他他、日曬番茄、牛油果、藜麥、檸檬汁

Trentino
Alto Adige

Beef Tongue with Bolzanina Sauce, Pickled Vegetables 波札諾蛋醬牛舌、醃酸菜



Tomato Cream Soup, Mozzarella Cheese, Pesto Sauce 傳統番茄湯配香草醬

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

La Portata Principale / Main Course

Trentino
Alto Adige

Risotto with Apple and Speck Ham, Casolét Cheese 蘋果豬腩煙肉意大利飯、卡索萊芝士



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

Spaghetti with Mixed Seafood, Arrabbiata Sauce 雜錦海鮮意粉、辣番茄醬



Tortellini stuffed with Mushrooms, Cream Sauce, Parmesan Cheese
蘑菇小雲吞、忌廉汁、巴馬臣芝士

Pan Fried Fillet of Barramundi, Saffron Sauce, Asparagus, Parsley Oil
香煎盲鱸魚柳、藏紅花汁、露筍、番茜油

Trentino
Alto Adige

Poached Beef with Horseradish Cream Sauce, Mashed Parsnip
素菜高湯煮牛肉、辣根忌廉汁、露筍、白蘿蔔蓉

Il Dolce / Dessert

“Tartufo di Pizzo” Vanilla Ice Cream, Chocolate, Cherry Sauce 傳統朱古力釀雲呢拿雪糕、車厘子

Trentino Alto Adige

“Strauben”, Frittele Altoatesine with Blueberry Jam 上阿迪傑脆麻花、藍莓醬

Seasonal Fruit Salad, Raspberry Sorbet 時令水果沙律配覆盆子雪葩

Inclusive of Coffee or Tea 奉送咖啡或茶



We use only cage free eggs — a responsible and wholesome choice.
本餐廳只採用放養雞蛋—更人道且健康之選。

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