



CUCINA



Umbria: Norcia Black Truffles Lunch Menu

Two courses HK\$368 (appetiser and main course)

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

Four courses HK\$448 (two appetisers, main course, and 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

Roasted Beef Tongue, Bell Pepper Salad, Parsley Sauce 燒牛脷燈籠椒沙律伴蕃茜醬

Umbria

Selection of Umbrian Cold Cuts and Cheeses 精選意大利中部凍肉及芝士拼盤



Tomato Cream Soup, Mozzarella Cheese, Pesto Sauce 傳統番茄忌廉湯配香草醬



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

La Portata Principale / Main Course

Umbria

Spaghetti "alla Norcina" with Sausage, Cream Sauce, Black Truffles, Pecorino Cheese

意大利粉配香腸、忌廉汁、黑松露、羊奶芝士



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 with Four Cheese and Walnut, Honey, Black Pepper

四式芝士意大利飯、合桃、蜂蜜、黑胡椒

Pan-seared Fillet of Salmon, Lemon Dill Sauce, Asparagus, Salmon Roe

香煎三文魚魚柳、檸檬刁草汁、露筍、三文魚籽

Umbria

Stewed Chicken Casserole, Tomato Sauce

意式燉雞肉、番茄汁

Il Dolce / Dessert

Lemon Tart, Custard, Meringue 檸檬撻、吉士、蛋白糖

Umbria

Traditional "Brustengolo" Umbrian Cake with Raisins, Pine Nuts, Rum and Vanilla Ice Cream

意式傳統蛋糕配葡萄乾、松子及利酒、雲呢拿雪糕

Seasonal Fruit Salad, Lemon Sorbet 時令水果沙律配檸檬雪葩

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