



CUCINA



Venetian Carnival 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



Caprese Salad, Buffalo Mozzarella Cheese, Heirloom Tomatoes, Pesto
番茄水牛芝士沙律

Venetian

Beef Tenderloin Carpaccio with Venetian Dressing 1963 經典威尼斯生牛肉薄片

Paniccia: Mixed Vegetables Soup with Pork and Rice 傳統雜菜豬肉意大利米湯

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

La Portata Principale / Main Course

Venetian

Treviso-style Risotto with Red Chicory, Speck Ham, Red Wine, Asiago Cheese
紅菊苣意大利飯、煙燻豬肉、紅酒、阿夏戈芝士



Spaghetti with Cherry Tomato Sauce, Fresh Basil 番茄醬羅勒意大利粉



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)

Herb-crusted Baked Halibut, Puttanesca Sauce, Cerignola Olives, Capers
香草焗比目魚、番茄橄欖酸豆汁

Diavola-style Roasted Chicken Leg, Lemon Chilli Sauce
魔鬼風味烤雞腿、檸檬辣椒醬

Venetian

Black Ink Linguine, Garlic, Oil, Chilli, Calamari, Clams, Parsley
墨魚汁扁麵、蒜蓉、橄欖油、辣椒、魷魚、鮮蜆、番茜

Il Dolce / Dessert

Venetian

Traditional Carnival Frittelle with Rum-soaked Raisins, Vanilla Gelato

傳統“嘉年華會”釀酒提子乾沙翁、雲呢拿雪糕

Traditional Venetian Tiramisu

經典威尼斯式提拉米蘇

Seasonal Fruit Salad with Raspberry Sorbet

時令水果沙律配紅桑莓雪葩

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



Vegetarian

素菜