



# CUCINA



## Ligurian Specialities 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

Caesar Salad, Seared Prawns, Parmesan Cheese, Croutons 大蝦凱撒沙律

Ligurian

Brandacujun: Whipped Cod, Potatoes, Olives 利古里亞式鱈魚、薯蓉、橄欖



Borlotti Bean Soup with Small Pasta, Rosemary Oil 博羅特豆湯



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

### La Portata Principale / Main Course

Spaghetti, Crab Meat, Garlic, Oil, Chilli, Asparagus, Tobiko 香蒜蟹肉露筍飛魚子意大利麵

Ligurian



Trofie with Ligurian Pesto, French Beans, Potatoes, Pine Nuts  
利古里亞青醬特飛麵、法邊豆、薯仔、松子

Ligurian

Buridda Ligure: Traditional Ligurian Fish Soup 意大利傳統魚湯



Strozzapreti, Braised Beef, Barolo Wine, Seasonal Mushrooms, Black Truffle (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)

Roasted Duck Leg, Mixed Berry Sauce, Balsamic Vinegar 烤鴨腿、雜莓醬、陳醋

Pan-fried Fillet of Orange Roughy, Sautéed Calamari, Marinara Sauce  
香煎橙鯛魚、嫩煎魷魚、番茄香草醬

### Il Dolce / Dessert

Vanilla Panna Cotta with Raspberry Jelly 雲呢拿奶凍配紅莓啫喱

Ligurian

Genoese Sacripantina Cake with Chocolate, Custard and Marsala  
熱拿亞蛋糕配朱古力、吉士及瑪莎拉酒

Mixed Berry Salad, Raspberry Caviar, Lemon Sorbet, Mint  
雜莓沙律、紅莓珍珠、檸檬雪葩、薄荷

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