



CUCINA



Basilicata: Southern Italy 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

Octopus Salad, Cherry Tomatoes, Olives, Potatoes, Capers, Lemon Oil

八爪魚沙律、番茄、橄欖、薯仔、酸子、檸檬油

Basilicata



Traditional "Crapata" Beans and Legumes Soup 傳統雜豆湯

Beef Carpaccio, Rocket Salad, Parmesan Cheese 生牛肉片伴火箭菜及巴馬臣芝士

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

La Portata Principale / Main Course

Basilicata

Potentina-style Cavatelli with Pork Ragu 波藤扎式豬肉醬短麵

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, Spicy Salami, Paprika, Bell Peppers 辣肉腸波椒意大利飯



Penne with Basil Pesto, Vegetables, Pine Nuts, French Beans
香草汁直通粉、雜菜、松子、法邊豆

Basilicata

Fillet of Seabass, Clams, Lobster Sauce 香煎鱸魚伴海蜆及龍蝦汁
"Pignata Lucana" Stewed Lamb in Tomatoe Sauce, Chilli, Mushrooms on Polenta
瓦罉燉羊肉、磨菇、番茄、辣椒、磨菇、粟米糊

Il Dolce / Dessert

Vanilla Panna Cotta with Raspberry Sauce 雲呢拿奶凍配覆盆子醬

Basilicata

Basilicata-style Ricotta Cheese Tart 巴西利卡塔式乳清芝士撻

Mixed Berry Salad, Raspberry Caviar, Lemon Sorbet 雜莓沙律配檸檬雪葩、覆盆子粒

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