



CUCINA



Christmas in 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

Smoked Duck Breast, Duck Liver Terrine, Orange Dressing 煙燻鴨胸、鴨肝凍批、香橙醬



Mushroom Cream Soup, Cheese Croutons 忌廉蘑菇湯配芝士麵包粒

Christmas

Traditional Chicken Tortellini with Chicken Broth and Black Truffle 傳統雞肉小雲吞湯及黑松露

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

La Portata Principale / Main Course



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**)



Saffron Risotto with Burrata Cheese and Dehydrated Pesto
藏紅花意大利飯配水牛芝士及脫水青醬

Christmas

Christmas Crespelle stuffed with Cooked Ham, Fontina Cheese and Seasonal Mushrooms
傳統聖誕意大利餡餅配豐蒂娜芝士及時令蘑菇

Fillet of Snapper in Mediterranean Style, Tomato Sauce, Olives, Basil
地中海風味鯛魚柳配番茄醬、橄欖及羅勒

Christmas

Traditional Cotechino, Stewed Lentil Beans, Mashed Potatoes
傳統意大利豬肉腸、燉扁豆、薯蓉

Il Dolce / Dessert

Coffee Affogato with Hazelnut Gelato 意式濃縮咖啡配榛子雪糕

Christmas

Panettone with Vanilla Gelato and Vanilla Sauce 意式傳統聖誕麵包配雲呢拿雪糕及雲呢拿汁
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