



CUCINA



Piedmont Celebration 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

Rocket Salad, Parma Ham, Tomatoes, Parmesan, Balsamic Dressing
火箭菜番茄沙律配巴馬火腿及芝士

Piedmont

Pan-fried Piedmont Tomino Cheese, Speck Ham, Grilled Vegetables, Balsamic Reduction
香煎托米諾芝士、煙燻火腿、烤雜菜、陳醋汁



Wild Mushroom Cream Soup, Cheese and Herbs Croutons 蘑菇湯



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

La Portata Principale / Main Course

Piedmont



Novara-style Gnocchi, Gorgonzola Cheese, Walnuts 諾瓦拉式藍芝士及合桃薯糰

Risotto, Mixed Seafood, Tarragon 香草海鮮意大利飯

Bucatini Amatriciana, Cured Pancetta, Tomato Sauce, Roman Pecorino
香辣粗意粉、風乾豬腩肉、番茄醬、羊奶芝士



Strozzapreti, Braised Beef, Barolo Wine, Seasonal Mushrooms, Black Truffle (additional **\$68**)
燉牛肉醬短捲麵、巴羅洛葡萄酒、時令蘑菇、黑松露 (另加 **\$68**)

Baked Fillet of Salmon, Bell Pepper Purée, Asparagus, "Bagna Càuda" Anchovy Sauce
焗三文魚柳、甜椒蓉、露笋、鯷魚汁

Piedmont

Braised Beef with Red Wine on Soft Polenta 皮埃蒙特特色紅酒燴牛肉

Il Dolce / Dessert

Piedmont

Piedmont Chocolate Pudding, Amaretto, Hazelnut Gelato
皮埃蒙特朱古力布甸、杏仁甜酒、榛子雪糕

Tiramisu, Coffee Gelato, Zabaglione, Amaretti 意大利提拉米蘇配咖啡雪糕

Macedonia Fruit Salad, Orange Juice, Raspberry Sorbet, Almond
水果沙律、鮮橙汁、紅桑莓雪葩、杏仁

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