



# CUCINA



## Friuli-Venezia Giulia: Flavours from Northeast Italy Lunch Menu

Two Courses \$368 (Appetiser and Main)


Three Courses \$398 (Appetiser, Main, and Dessert)

Four Courses \$448 (Two Appetisers, Main, and Dessert)

Additional \$68 for a glass of wine, sparkling tea, soft drink, or fresh fruit juice

另加 \$68 享用餐酒、氣泡茶、汽水或果汁一杯

### Antipasto / Appetiser

- Friuli** Tuna Tartare, Sun-dried Tomato, Avocado, Yuzu Dressing 吞拿魚他他、風乾番茄、牛油果、柚子汁  
Prosciutto di San Daniele, Melon, Ricotta 意大利聖丹尼爾火腿、蜜瓜、意大利乳清芝士  
Pumpkin Soup, Sautéed Shrimp, Balsamic Vinegar 南瓜湯、炒蝦仁、意大利醋  
 Lobster Bisque, Crème Fraîche (additional \$68) 龍蝦湯 (另加 \$68)

### La Portata Principale / Main Course

- Friuli** Buzara-style Spaghetti with Clams, Chillies, Cherry Tomatoes 意大利粉配蜆肉、辣椒、車厘茄  
 Strozzapreti, Braised Beef, Barolo Wine, Seasonal Mushrooms, Black Truffle (additional \$68)  
燉牛肉醬短卷麵、巴羅洛葡萄酒、時令蘑菇、黑松露 (另加 \$68)  
Risotto, Chorizo, Paprika, Bell Peppers 意大利飯、辣肉腸、紅椒粉、燈籠椒  
 Herb-crusted Baked Halibut, Puttanesca Sauce 香料焗比目魚、番茄橄欖汁  
**Friuli** Triestina-style Stewed Beef Goulash on Soft Polenta 匈牙利燉牛肉伴玉米糊

### Il Dolce / Dessert

- Chocolate Pudding, Amaretto, Coffee Ice Cream 朱古力布甸、杏仁甜酒、咖啡雪糕  
**Friuli** Apple Strudel, Vanilla Ice Cream, Vanilla Sauce 蘋果酥皮卷、雲呢拿雪糕、雲呢拿汁  
Seasonal Fruit Salad, Lemon Sorbet 時令水果沙律配檸檬雪葩

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

