

GUEST CHEF IGOR MACCHIA À LA CARTE MENU

ANTIPASTI | APPETISERS | 前菜

Battuta di Manzo, Uova di Salmone e Midollo

Beef Tartare, Salmon Roe, Bone Marrow

牛肉他他配三文魚籽及牛骨髓

HK\$298**Ricciola, Guacamole e Olio ai 7 Machos**

Amberjack, Guacamole, Seven-herb Oil

油甘魚配牛油果醬及香草油

HK\$288

PASTE E ZUPPE | PASTAS AND SOUP | 湯及意粉

Zuppetta di Fregola, Triglie e Cozze

Red Mullet, Mussel Soup with Fregola

珍珠意粉湯配紅鯉魚及青口

HK\$258**Paccheri, Astice, Peperoni Rossi, Prezzemolo**

Paccheri, Boston Lobster, Red Pepper, Parsley

波士頓龍蝦粗管粉配紅椒及香草

HK\$438

SECONDI DI CARNE E PESCE | MAIN COURSES | 主菜

Filetto di Manzo Wagyu Scottato, Pomodoro, Mozzarella e Olio al Basilico

Seared Wagyu Beef Tenderloin, Tomato, Mozzarella, Basil Oil

香煎和牛配番茄、水牛芝士及羅勒油

HK\$488**Filetto di Branzino alla Rossini con Tartufo**

Rossini-style Sea Bass Fillet, Black Truffle

羅西尼式黑松露海鱸魚配鴨肝

HK\$468

RISOTTO | 意式燉飯

**Risotto Mantecato al Curry e Latte di Cocco,
Chutney di Pomodoro Giallo e Olio all'Erba Cipollina, Tartare di Gamberi Rossi Siciliani**

Creamy Curry and Coconut Risotto, Yellow Tomato Chutney,

Sicilian Red Prawn Tartare, Chive Oil

椰子咖喱意式燉飯配西西里紅蝦他他、黃番茄、香蔥油

HK\$348

IL DOLCE | DESSERTS | 甜品

Mezcalita

Mezcal Granite, White Chocolate Mousse

梅斯卡爾甜酒刨冰配白朱古力慕絲

HK\$128**Parfait al Caffè, Salsa alle More,****Yogurt e Crumble al Grano Saraceno**

Coffee Parfait, Blackberry Sauce, Yoghurt, Buckwheat Crumble

咖啡芭菲伴蕎麥金寶、黑莓醬、乳酪

HK\$128

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

Prices are subject to a 10% service charge 價目另設加一服務費

Discounts are not applicable to this set menu 任何會員折扣及優惠推廣不適用於此套餐

GUEST CHEF IGOR MACCHIA LUNCH MENU

TWO COURSES
HK\$368
(appetiser, main course)

THREE COURSES
HK\$398
(appetiser, main course, dessert)

FOUR COURSES
HK\$448
(2 appetisers, main course, dessert)

+ 港幣HK\$68元

A glass of wine or fresh fruit juice 享用餐酒或果汁一杯

ANTIPASTO / APPETISER

Beef Tartare
Egg Yolk, Bone Marrow
牛肉他他配蛋黃、牛骨髓

 **Lobster Bisque**
additional HK\$68
龍蝦湯(另加港幣68元)

 **Tomato Cream Soup**
Mozzarella Cheese, Pesto Sauce
水牛芝士番茄忌廉湯

Antipasti Trolley 前菜餐車

+ 港幣HK\$38元
Three Items 三款

+ 港幣HK\$58元
Five Items 五款

LA PORTATA PRINCIPALE / MAIN COURSE

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

 **Strozzapreti**
Braised Beef, Barolo Wine, Mushrooms,
Black Truffle (additional HK\$68)
短捲麵、燉牛肉、巴羅洛葡萄酒、蘑菇、
黑松露 (另加港幣68元)

Fusilloni
Tomato, Stracciatella Cheese, Spicy Oil
番茄斯特拉恰芝士螺絲粉配香辣油

Pan-fried Octopus
Inspired by Galicia and Santa Lucia
香煎八爪魚

Tagliata Grilled Rib-eye Steak 36 south
(300g) (additional HK\$188)
燒南澳36度牛扒
(300克) (另加港幣188元)

Slow-cooked Pork Belly
Chickpeas, Saffron Ragù
慢煮豬腩肉伴藏紅花鷹嘴豆蓉

IL DOLCE / DESSERT

Coffee Parfait
Blackberry Sauce, Yoghurt,
Buckwheat Crumble
咖啡芭菲伴蕎麥金寶、黑莓醬、乳酪

 **Tiramisu**
Shaved Chocolate (Served Tableside)
傳統意大利芝士餅

Seasonal Fruit Salad
Raspberry Sorbet
時令水果沙律配紅桑莓雪葩

Inclusive of Coffee or Tea 奉送咖啡或茶



GUEST CHEF IGOR MACCHIA TASTING MENU

ANTIPASTI | APPETISER | 前菜

Battuta di Manzo, Uova di Salmone e Midollo

Beef Tartare, Salmon Roe, Bone Marrow

牛肉他他配三文魚籽及牛骨髓

Henriot Brut Souverain NV HK\$128 (per glass 每杯)

PASTE | PASTA | 意粉

Paccheri, Astice, Peperoni Rossi, Prezzemolo

Paccheri, Boston Lobster, Red Pepper, Parsley

波士頓龍蝦粗管粉配紅椒及香草

Luigi Boveri Derthona Timorasso 2020 DOC HK\$128 (per glass 每杯)

SECONDI DI CARNE E PESCE | MAIN COURSES | 主菜

Filetto di Branzino alla Rossini con Tartufo

Rossini-style Sea Bass Fillet, Black Truffle

羅西尼式黑松露海鱸魚配鴨肝

Singlefile Run Free Chardonnay 2020 Australia HK\$118 (per glass 每杯)

or 或

Filetto di Manzo Wagyu Scottato, Pomodoro, Mozzarella e Olio al Basilico

Seared Wagyu Beef Tenderloin, Tomatoes, Mozzarella, Basil Oil

香煎和牛配番茄、水牛芝士及羅勒油

Marche Verdicchio DOC Classico Superiore 'Vecchie Vigne' Umani Ronchi 2017 HK\$168 (per glass 每杯)

IL DOLCE | DESSERT | 甜品

Mezcalita

Mezcal Granite, White Chocolate Mousse

梅斯卡爾甜酒刨冰配白朱古力慕絲

Mastroberardino Melizie Irpinia Passito DOC 2016 HK\$128 (per glass 每杯)

每位港幣HK\$888 元 per person

Additional HK\$428 per person for a four-glass wine pairing 每位另加港幣428元尊享餐酒配對(四杯)

Serving size: 100ml per glass for red and white wines; 50ml for dessert wine 紅、白酒每杯100毫升; 甜酒每杯50毫升

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

Prices are subject to a 10% service charge 價目另設加一服務費

Discounts are not applicable to this set menu 任何會員折扣及優惠推廣不適用於此套餐

ITALIAN BRUNCH MENU

Italian Antipasti and Seafood on Ice (Mussels, Prawns, Sea Whelks)
意大利精選前菜及冰鎮海鮮(青口、海蝦、海螺)

SEAFOOD PLATTER

Boston Lobster, Crab Legs, Abalone 波士頓龍蝦、皇帝蟹腳、鮑魚

CHARCUTERIE STATION

Italian Cold Cuts and Cheeses from Different Regions of Italy 意大利各地精選凍肉及芝士

SMALL APPETISERS

Three Kinds of Olives, Grilled Vegetables, 三款橄欖、烤蔬菜、吞拿魚釀辣椒、雅支竹、日曬番茄
Chillies stuffed with Tuna, Artichoke, Semi-dried Tomatoes
Beef Tartare, Salmon Roe, Bone Marrow (additional HK\$68) 牛肉他他配三文魚籽及牛骨髓 (另加港幣68元)

BRUSCHETTA

Make Your Own Bruschetta with Burrata Cheese, Sicilian Tomatoes, 自製意式多士：水牛芝士、西西里番茄、蛋沙律、
Egg Salad, Basil Pesto, Red Onions, Mushrooms, Cerignola Olives 羅勒醬、紅洋蔥、蘑菇、青橄

FRESH PASTA, EGG, AND CARVED MEATS

 Fettuccine alla "Pescatora", Mixed Seafood, Brandy, Lobster Sauce 「漁夫式」龍蝦汁海鮮寬麵
Cage-free Scrambled Eggs with Black Truffle 黑松露炒放養雞蛋
Chef Andrea's Signature Pizza 主廚招牌薄餅
Panini with Roasted Sardinian Porchetta 香烤薩丁尼亞豬腩包

MAIN COURSE

 Fusilloni with Tomatoes, Stracciatella Cheese, Spicy Oil 番茄斯特拉恰芝士螺絲粉配香辣油
Pan-fried Octopus, inspired by Galicia and Santa Lucia or 香煎八爪魚
 Slow-cooked Beef Cheek, Barolo Red Wine Sauce, Mashed Potatoes or 紅酒慢煮牛面頰配薯蓉
Slow-cooked Pork Belly, Chickpeas, Saffron Ragu or 慢煮豬腩肉伴藏紅花鷹嘴豆蓉

DESSERTS

 Piedmont Bonet | Sicilian Cassata | Gelato Selection | 皮埃蒙特朱古力布甸 | 西西里芝士餅 | 意式雪糕 | 拿坡里小蛋糕 |
Neapolitan Rum Baba | Bomboloni | Ricotta Cannoli | 意大利甜圈 | 芝士脆卷 | 雲呢拿奶凍 | 時令水果
Vanilla Panna Cotta | Seasonal Fruits

Cucina Tiramisu Served at Each Table 傳統意大利芝士餅

Inclusive of Coffee or Tea 奉送咖啡或茶

HK\$588 per Adult / HK\$388 per Child (aged 3-11) 成人每位港幣588 / 小童(年齡3至11歲) 每位港幣388

Free-flow champagne or Italian white wine or Italian red wine
for an additional HK\$428 per person

Free-flow prosecco or house white wine or house red wine
for an additional HK\$298 per person

Free-flow beer or juice or soft drinks for an additional HK\$168 per person

Free-flow beverage packages are not eligible for discounts

每位另加港幣 428 無限量享用香檳或意大利白酒或意大利紅酒系列

每位另加港幣298無限量享用氣泡酒或白酒或紅酒

每位另加港幣168無限量享用啤酒或果汁或汽水

任何折扣不適用於無限添飲禮遇

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

Prices are subject to a 10% service charge 價目另設加一服務費



Signature dish
招牌菜



Vegetarian
素食