

LUNCH MENU CHRISTMAS SPECIALTIES

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, sparkling tea, soft drink, or fresh fruit juice 享用餐酒、氣泡茶、汽水或果汁一杯

ANTIPASTO / APPETISER

Mushroom Cream Soup

Cheese Croutons
磨菇忌廉湯



Lobster Bisque

additional HK\$68
龍蝦湯(另加港幣68元)

Smoked Salmon Tartare

Beetroot, Cucumber, Dill Cream Sauce, Caviar
煙三文魚他他配紅菜頭、青瓜、
刁草忌廉汁、魚籽

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

Spaghetti

Mixed Seafood, Arrabbiata Sauce
雜錦海鮮香辣番茄意粉



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)

Mediterranean-style Snapper Fillet

Tomato Sauce, Olives, Basil
地中海式番茄橄欖香草鯛魚柳



Risotto

Pumpkin, Gorgonzola Cheese Sauce,
Amaretti
南瓜藍芝士意大利飯

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)

Traditional Cotechino

Stewed Lentils, Mashed Potatoes
傳統聖誕豬肉腸配蘭度豆及薯蓉

IL DOLCE / DESSERT

Panettone

Vanilla Gelato, Vanilla Sauce
意大利聖誕蛋糕



Tiramisu

Shaved Chocolate (served tableside)
傳統意大利芝士餅

Mixed Berry Salad

Raspberry Sphere, Lemon Sorbet
雜莓沙律及檸檬雪葩

Inclusive of coffee or tea 奉送咖啡或茶

