



OYSTERS

生蠔及焗蠔

- Seasonal Oysters 3 pcs 隻 \$158
 時令生蠔 6 pcs 隻 \$288
- Rockefeller | Baked Oyster 2 pcs 隻 \$108
 with Spinach and Hollandaise
 菠菜荷蘭醬焗生蠔
- Kirkpatrick | Baked Oyster 2 pcs 隻 \$108
 with Bacon and Onions
 煙肉洋蔥焗生蠔
- Roasted Bone Marrow 4 pcs 隻 \$298
 with Baked Oyster
 香烤牛骨髓配焗蠔

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ANTIPASTI

經典頭盤

- Italian Steak Tartare \$168
意大利風味生牛肉他他
with Toasts on side 配多士
- Cold Cuts Platter \$178
意大利火腿拼盤
- Cheese Platter \$168
芝士拼盤
- Burrata Cheese & Rocket Salad (v) \$148
布拉塔芝士火箭菜沙律
with Tomato Puree & Basil Oil 配蕃茄醬及羅勒油
- Deep-Fried Beef Tripe \$128
意式炸牛肚
- Buffalo Chicken Wings \$108
水牛雞翼
- Gravy & Cheese Fries \$98
芝士燒汁薯條
- (v) - Vegetarian





ANTIPASTI DI MARE

海鮮頭盤

- Fresh Mussels with Fries \$208
 新鮮青口配薯條
Pick one flavour: Classic Cream Sauce / Spicy Mala Cream / Tomato Cream / Sake Broth
 口味選一：經典白酒忌廉 / 麻辣忌廉 / 蕃茄忌廉 / 清酒煮
- Clam With Fish Broth \$198
 Wine Cream Sauce
 白酒忌廉魚湯煮大蜆
- Charcoal-Grilled Octopus \$198
 炭烤原條八爪魚
- Charcoal Grilled Eel \$198
 炭燒鰻魚





海鮮頭盤

- | | | |
|---|---|--------------|
| ● | Sea Urchin Scallop Tartare
Brioche Toast
海膽帶子他他多士 | 2pcs 件 \$178 |
| ● | Scallop Carpaccio with Passionfruit
Mango Jam and Herb Oil
鮮帶子片配
熱情果芒果醬及香草油
<i>Add on Sea Urchin 另加海膽 +\$68</i> | \$158 |
| ● | Slow-Cooked Octopus Olive Salad
慢煮八爪魚鮮橄欖沙律 | \$178 |
| ● | Italian Escargot
香烤意大利田螺 | \$148 |
| ● | Herb Garlic Butter Grilled Scallops
炭燒香草蒜香牛油元貝 | \$168 |
| ● | Pan-Fried Tiger Prawns
香蒜辣椒炒虎蝦 | \$158 |
| ● | Crispy Fried Soft Shell Crabs
脆炸軟殼蟹 | \$148 |

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SOUP

Classic Minestrone \$88
經典雜菜湯 (v)

Porcini Mushroom Soup \$98
牛肝菌濃湯 (v)

Clam Chowder \$128
周打蜆湯

● Lobster Bisque \$168
龍蝦濃湯



RISOTTO

● Baked Pacific Red Prawn Risotto \$298
with Parmesan, Chive & Tomato
焗太平洋紅蝦意大利飯

● Baked Seafood Risotto \$298
with Squid, Blue Mussels, Prawn & Clam
焗海鮮意大利飯
配魷魚、藍青口、蝦、大蜆

Wild Mushroom Risotto (v) \$168
野菌意大利飯

Milanese Risotto with Braised Oxtail \$248
米蘭式牛尾意大利飯



(v) - Vegetarian

PIZZA 薄餅

*Add \$28 to Choose 2 Flavours
(Based On The Higher Price Item)

*加\$28可選兩款口味薄餅（以價格較高計算）

Margherita Pizza (v)

\$208

瑪格麗特薄餅

Burrata · Basil · Extra Virgin Olive Oil · Tomato Sauce

布拉塔芝士 · 羅勒 · 橄欖油 · 蕃茄醬

Pepperoni Pizza

\$228

意大利辣肉腸薄餅

Pepperoni · Burrata · Tomato Sauce

意大利辣肉腸 · 布拉塔芝士 · 蕃茄醬

Four Cheese Pizza (v)

\$238

四重芝士薄餅

Mozzarella · Gorgonzola · Parmesan ·

Gruyere Cheese · Tomato Sauce

水牛芝士 · 古岡左拉藍芝士 · 巴馬臣芝士

格魯耶爾芝士 · 蕃茄醬

Prosciutto Pizza with Poached Egg

\$248

巴馬火腿流心蛋薄餅

Prosciutto · Mozzarella · Poached Egg

Burrata · Basil · Tomato Sauce

巴馬火腿 · 水牛芝士 · 流心蛋

布拉塔芝士 · 羅勒 · 蕃茄醬

Teriyaki Chicken Pizza

\$248

照燒雞肉薄餅

Teriyaki Chicken · Seaweed · Sesame

Mozzarella Cheese · Tomato Sauce

照燒雞肉 · 紫菜 · 芝麻 · 水牛芝士 · 蕃茄醬

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PASTA

● Signature Riccioli with Black Truffle Tossed in 24-month Parmesan Cheese \$298
招牌黑松露24個月巴馬臣芝士扭扭意粉

● Bolognese Lasagna \$178
肉醬千層麵

Porcini Wild Mushroom Spaghetti \$178
牛肝菌野菌意粉

● Pork Belly Carbonara Riccioli \$178
豬腩肉卡邦尼扭扭意粉

Spaghetti Aglio e Olio (v) \$158
香蒜辣椒意粉
Add \$88 for extra Scallops 4pcs
另加\$88加配帶子4隻





PASTA

- Lobster Spaghetti half 半隻 \$318
with Cherry Tomatoes & Basil
新鮮龍蝦蕃茄羅勒意粉

- Squid Ink Spaghetti
墨魚汁意大利麵
 - with Pacific Red Prawn (2pcs) \$298
配太平洋紅蝦 (2隻)
 - with Octopus \$298
配八爪魚
 - with Sea Urchin & Scallop (3pcs) \$338
配海膽及帶子 (3隻)

- Pan-Fried Pacific Red Prawn (2pcs) & Scallop (3pcs) \$288
Fettuccine
香煎太平洋紅蝦 (2隻)
帶子 (3隻) 闊條麵

- Clams Spaghetti \$198
with Mala Seafood Sauce
麻辣海鮮汁蜆肉意粉

- Spicy Cream Crab Meat Rigatoni in Seafood Sauce \$178
辣忌廉蟹肉海鮮汁短通粉

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- Roasted Three Yellow Chicken with Chicken Gravy
香烤三黃雞配雞汁

half 半隻 \$198

Whole 全隻 \$338

- Roasted Australian Barramundi with Saffron Cream Sauce & Basil Oil
香燒澳洲盲鱈
配藏紅花忌廉汁及羅勒油

\$208

- Charcoal Grilled Whole Dry Aged Threadfin Fish
炭燒原條風乾馬友

\$288

- Grilled Pork Spareribs
香燒豬肋骨

\$228

- Charcoal Grilled Spanish Iberico Pork Collar
炭燒西班牙黑毛豬豬扒

\$298

- Slow-Cooked 12-hour Wagyu Beef Cheek
慢煮12小時和牛面頰

\$288

- Grilled 10oz Australian Black Angus Fillet Mignon
香烤10安士澳洲黑安格斯和牛牛柳

\$438

- Grilled 12oz Australian M5 Wagyu Beef Sirloin
香燒12安士澳洲M5和牛西冷

\$498

- Grilled Lamb Chop
香燒羊扒

3 pcs 件 \$298



MAIN



Side Dish 配菜

Gravy & French Fries
薯條

\$98

Stir-Fried Italian Broccoli
炒意大利西蘭花

\$88

Stir-Fried Wild Mushroom
炒雜菌

\$78

Fork Smashed Potato
with Caramelised
Onions & Black Olives
焦糖洋蔥黑水欖薯仔

\$78

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DESSERTS



Chocolate 2 Ways
朱古力二重奏

\$98



Tiramisu
提拉米蘇

\$98



Wild Berries Napoleon
with Earl Grey Ice Cream
野莓拿破崙配伯爵茶雪糕

\$98



Apple Crumble with Vanilla Sauce
& Vanilla Ice Cream
焗蘋果金寶配雲尼拿醬及雲尼拿雪糕

\$98



Cream Brulee with Vanilla Ice Cream
焦糖燉蛋配雲拿呢雪糕

\$98

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Penna
MODERN ITALIAN