

# DINNER MENU

## APPETIZERS 頭盤

**Buffalo Mozzarella** - Italian San Marzano tomatoes, fresh basil and extra virgin olive oil  
特級水牛芝士伴意大利長蕃茄新鮮羅勒攪油汁

or 或

**Angus Beef Carpaccio** - Parmesan cheese, rocket and lemon oil  
生牛肉薄片伴火箭菜及巴馬臣芝士

or 或

**Daily Soup** (Please check with our staff)

是日餐湯

*(Costamolino, Vermentino di Sardegna 2015)*

## MAIN DISHES 主菜

**2 Gusti Pizza (7 inches)** - Choice of any 2 Pizza flavors:  
Margherita, Piccante, Bufala, Norcina, Prosciutto Formaggi, Estiva or Pescatora

自選雙拼組合薄餅 (7 吋)

or 或

**Fettuccine Prawns (100g)** - Tiger prawns and zucchini in seafood jus

海鮮汁伴虎蝦,青瓜粒自家制寬麵

or 或

**Pan Fried Grouper** - Seafood jus, clams and green asparagus

香煎石斑魚伴海鮮湯配蜆肉,青蘆筍

or 或

**Braised Beef Cheek** - Mashed potatoes and green asparagus

燴牛臉肉配薯蓉,青蘆筍

*(Pelofino Toscana Rosso 2015)*

## DESSERTS 甜品

**Banana Cake** - Chocolate crumbles and vanilla ice cream

香蕉蛋糕伴朱古力碎,香草雪糕

or 或

**Dacquoise** - Passion fruit cream, coconut tuiles, coconut ice-cream

蛋白杏仁蛋糕伴椰子脆片,椰子雪糕

*(Moscato d'Asti Ceretto 2017)*

Coffee or Tea

咖啡或茶

**\$298 per person**

**Add \$120 for wine pairing**

*All prices are in Hong Kong dollars and subject to 10% service charge*