

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

(Poggio Argentera Maremmante 2015)

DESSERTS 甜品

Chocolate Brownie - Chocolate foam, caramel crunchy pearl and Vanilla Ice Cream
朱古力布朗尼伴香草雪糕

or 或

Caramel Flan – Crispy orange, apricot cinnamon jam and vanilla ice-cream
焦糖布丁伴香草雪糕

(Moscato d'Asti Ceretto 2014)

Coffee or Tea

咖啡或茶

\$298 per person

Add \$120 for wine pairing

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