

LEISURE LUNCH

APPETIZERS 頭盤

Smoked Salmon Carpaccio – Fennel, frisee, cherry tomatoes and lemon oil
煙三文魚薄片伴沙律菜車厘茄檸檬欖油

or 或

Daily Soup (Please check with our staff)

是日餐湯

or 或

Buffalo Burrata – Sicilian datterino cherry tomatoes and balsamic vinaigrette (add \$30)
特級水牛芝士伴意大利車厘茄配黑醋欖油汁 (加\$30)

MAIN DISHES 主菜

2 Gusti Pizza (7 inches) – Choice of any 2 Pizza flavors:
Margherita, Piccante, Bufala, Norcina and Prosciutto Formaggi
自選雙拼組合薄餅 (7 吋)

or 或

Risotto – Wild mushrooms, green asparagus, thyme and taleggio cheese
野菌意大利飯配青蘆筍及百里香

or 或

Pan Fried Grouper – Fregola, mixed vegetables in creamy seafood broth
香煎石斑魚伴蔬菜粒, 珍珠麵配海鮮湯

or 或

Australian Wagyu Tri-tip Steak Saltimbocca Style – Parma ham, sage, sautéed French beans
and radicchio, porcini mushroom sauce

意式風乾火腿澳洲和牛配牛肝菌汁

or 或

Australian Lamb Chop Scottadito Style – Seasonal vegetables and sweet potatoes (add \$60)
炭燒澳洲羊架配薯菜 (加\$60)

DESSERTS 甜品

Lychee Candy Cloud – Fresh grapefruit and orange, pineapple coulis with grapefruit sorbet
荔枝綿花糖配鮮果粒伴西柚雪芭

or 或

Baileys Mascarpone Cheese – Chocolate crumbles with coffee ice cream
百利甜酒芝士餅伴咖啡雪糕

2 Courses \$230 | 3 Courses \$260

二道菜\$230 | 三道菜\$260

Add \$30 for Coffee or Tea | 咖啡或茶加\$30

One glass of House Red or White Wine (Add \$40) or Sparkling Wine (Add \$50)

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