

# LEISURE LUNCH

## 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

Daily Soup (Please check with our staff)

是日餐湯

or 或

Beef Tartare - Smoked egg yolk sauce, cherry tomatoes (add \$40)

生牛肉他他配煙燻蛋黃汁 (加 \$40)

## 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

Slow Cooked Chicken Risotto - Beet root, green apply, celery root, feta cheese, hazelnut

慢煮雞胸紅菜頭意大利飯配青蘋果, 菲達芝士

or 或

Pan Fried Kanpachi - Cuttlefish, spinach and basil oil

香煎章紅魚伴墨魚, 菠菜配羅勒攪油汁

or 或

Braised Ossobucco with White Wine - Caramelized cauliflower puree, sautéed vegetables

白酒燴牛膝伴焦糖椰菜花蓉

or 或

Australian Lamb Chop Scottadito Style - Seasonal vegetables and sweet potatoes (add \$70)

炭燒澳洲羊架配薯菜 (加 \$70)

## DESSERTS 甜品

Strawberry Tart - Yoghurt & wild berries ice cream

草莓撻配乳酪野莓雪糕

or 或

Orange Chocolate Cake - Vanilla ice cream

香橙朱古力蛋糕配香草雪糕

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*