

# LEISURE LUNCH

## APPETIZERS 頭盤

Angus Beef Carpaccio – Fennel, orange, black olive, parmesan cheese and lemon oil

生牛肉薄片伴香橙黑水欖及巴馬臣芝士配檸檬欖油

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 – Crab meat and prawn with cherry tomatoes sauce

蕃茄汁燴蟹肉蝦肉意大利飯

or 或

Pan Fried Seabass – Spinach, squid and clam jus

香煎鱸魚伴菠菜及魷魚配蜆肉濃湯

or 或

Slow Cooked US Beef Short Rib – Mashed potatoes and mushroom gravy sauce

慢煮美國牛肋骨配薯菜

or 或

Australia 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

Earl Gray Mousse Cake – Milk ice cream

伯爵茶慕絲蛋糕伴牛奶雪糕

or 或

Millefoglie – Chocolate custard and vanilla ice cream

朱古力千層酥伴香草雪糕

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*