



WEEKEND LUNCH SET

First course: choice of

Artichoke Soup and Pecorino Cheese
Italian Couscous "Fregola" Salad with Organic Cauliflowers and Broccoli Emulsion
Sicilian Melon and Parma Ham
Angus Beef Carpaccio with Rocket, Parmesan and Lemon Oil Dressing
CIAK Italian Scrambled Egg with Black Truffle (Add \$ 350)

CIAK Selection of 3 Appetizers – Ask our staff for daily options (Add \$ 90)

Second course: choice of

Pizza Margherita / Pizza Pesto / Pizza Piccante
Pizza Bufala / Pizza Norcina / Pizza 4 Cheese with Parma Ham

Homemade Fettucine with Sausage, Mushroom and Spicy Tomato Sauce
Homemade Tagliolini with Classic Carbonara
Trenette with Clams, Garlic, Olive Oil and Chilli Pepper (Add \$ 40)
Homemade Fettucine with Sicilian Red Prawn, Zucchini and Sardinian Bottarga (Add \$ 90)
CIAK Homemade Tagliolini, Classic Carbonara with Black Truffle (Add \$ 350)

Pan Fried Italian Seabass with Chives Mash Potato and Baby Asparagus
Charcoal Grilled Black Angus Sirloin with Roasted Potato and Sautéed Mushroom

CIAK Signature Mixed Meat Platter
(U.S. Flap Steak/Iberico Pork Neck/Lamb Chop/Spicy Sausage)
served with Roasted Potatoes and Sautéed Spinach (Add \$ 190)

Desserts and Cheese: choice of

Chocolate Brownie with Bailey's Panna Cotta and Chocolate Ice Cream
Seasonal Italian Fruit Salad with Melon Sorbet
Classic Tiramisù with Lady Finger Sponge, Coffee Jelly and Coffee Ice Cream
Lemon Tart – Soft Meringue, Praline Crumbles and Vanilla Ice Cream

Fine Italian Cheese Selection

CIAK Signature Mixed Dessert Platter – Ask our staff for daily options (Add \$ 90)

Coffee or Tea

\$ 398 for 2 Courses
Add \$ 80 for Dessert or Cheese

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