



SEASONAL SET LUNCH

First course: choice of

Tomato Soup with Burrata Cheese

Parma Ham with Italian Melon

Cous Cous Salad with Cucumber, Red Bell Peppers and Feta Cheese

Japanese Tuna Tartare with Orange Dressing and Rocket Salad

CIAK Baked Scamorza Cheese with Homemade Sausage and Black Truffle (Add \$ 220)

CIAK Selection of 3 Appetizers – Ask our staff for daily options (Add \$ 60)

Second course: choice of

Pizza Margherita / Pizza Pesto / Pizza Piccante / Pizza Bologna

Pizza Bufala / Pizza Tuna & Onion / Pizza Norcina / Pizza 4 Cheese with Parma Ham

CIAK Pizza Black Truffle (Add \$ 880)

Homemade Tagliolini with Pesto, Datterino Cherry Tomatoes and French Beans

Homemade Tagliatelle with Wagyu Beef Bolognese in Traditional Style.

Homemade Tagliolini with Hokkaido Scallops, Green Asparagus and Sardinian Bottarga (Add \$ 40)

CIAK Homemade Tagliolini in Classic Carbonara with Black Truffle (Add \$ 280)

Pan Seared Hake Fish with Pumpkin Purée and Broccoli

Charcoal Grilled Half Spring Chicken with Mixed Grilled Vegetables

Charcoal Grilled US Lamb Chops with Mashed Potato and Sautéed Cabbage

CIAK Signature Charcoal Grilled Mixed Meat Platter

(U.S Flank, Iberico Pork Neck, Colorado Lamb Chop, Homemade Spicy Sausage)

served with Roasted Potatoes and Sautéed Spinach (Add \$ 190)

Desserts and Cheese: choice of

Classic Tiramisu with Lady Finger Sponge, Coffee Jelly and Coffee Ice Cream

Coconut and Mango Mousse Cake with Coconut Ice Cream

Dark Chocolate Cheese Cake Tart with Blood Orange Cream and Stracciatella Ice Cream

Lemon Tart with Soft Meringue, Praline Crumbles and Vanilla Ice Cream

Fine Italian Cheese Selection

CIAK Signature Mixed Dessert Platter – Ask our staff for daily options (Add \$ 40)

HK\$ 388 for 2 Courses
Add HK\$ 80 for 3rd Course