



STYLISH ITALIAN DINING

Angelini delivers authentic Italian cuisine, extensive Italian wines and friendly services in a contemporary, yet comfortable setting set against the breath-taking backdrop of Victoria Harbour and Hong Kong's skyline. The restaurant serves a wide range of dishes made with only the fresh and fine ingredients and produces from Italy.

意式風味

瞭望標誌性的維多利亞港景致及香港城市天際線，Angelini 裝潢現代雅致， 佈置舒適休閒，供應道地的意式美饌、豐富的意大利酒單和親切貼心的餐饗體驗。餐廳的每道菜餚都精心以優質新鮮的本地有機食材及意大利進口的頂級食材製作而成，料理手法講究細膩入微。

Our produce and cuisine are Rooted in Nature, featuring the finest locally and ethically-sourced ingredients.

我們參與集團的「自然天成」計劃，找來優質本地有機食材製作此菜式，並支持以可持續食材入饌。

 Rooted in Nature 自然天成	 Signature 招牌菜	 Contains beef 含牛肉	 Contains pork 含豬肉	 Contains Seafood 含海鮮	 Contains nuts 含堅果	 Vegetarian 素菜
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Due to the complexity of our menu dishes, some ingredients are not mentioned in the description. Please inform our server if you have any dietary preferences or allergies.

每款菜式均選用多款材料烹調，不能詳述於此菜。如有任何喜好或食物敏感，請與我們的服務員聯絡。

Shangri-La Circle Redemption Awards are subject to the Shangri-La Circle programme Terms and Conditions. 香格里拉會兌換獎勵需遵守香格里拉會計劃的條款與細則。

Subject to 10% service charge. All pictures are for reference only and subject to available products. 另加一服務費；圖片僅供參考，以實物為準。

ANTIPASTI 前菜

Duo di Foie Gras   **NEW** HK\$ 398 |  769 Points
Pan-fried duck liver with ginger balsamic, foie gras terrine, cured duck breast, raspberry coulis and toasted brioche
鴨肝二重奏：煎鴨肝配蜂蜜薑味陳醋、鴨肝醬伴桑莓汁、頂級風乾鴨胸及多士

Vitello Tonnato   HK\$ 338 |  653 Points
Slow-cooked veal loin with tuna, anchovy emulsion, pickled red onion and capers
慢煮牛仔肉薄片 配吞拿魚鯷魚汁、醃紅洋蔥及木瓜柳

La Burrata    **NEW** HK\$ 278 |  537 Points
Apulian Burrata cheese with cherry tomatoes, pistachios and Genovese basil
意大利普里亞軟水牛芝士 配番茄及開心果羅勒香草醬



Tentacolo Di Polpo HK\$ 318 |  615 Points
Grilled octopus with Calabrian 'Nduja spicy sauce, sweet corn, crispy polenta and baby corn
燒八爪魚 配卡拉布利亞辣肉腸醬汁、粟米、粟米脆片及粟米芯   **NEW**



Gambaro Rosso  **NEW** HK\$ 468 |  905 Points
Sicily red prawn tartare with green apple, chives, crown of kadaifi pastry, Oscietra caviar
西西里紅蝦韃靼 配青蘋果、法蔥、卡達菲酥皮皇冠及魚子醬

Culatello di Zibello DOP e Crudo di Parma  HK\$ 388 |  750 Points
Cured culatello di zibello ham DOP and Parma ham with fresh cantaloup melon
意大利頂級古拉泰勒風乾火腿及巴馬火腿伴蜜瓜

Insalata   HK\$ 268 |  567 Points
Romaine lettuce with green apple, endive, arugula, frisee and Italian herbed yoghurt
特色沙律 配羅馬生菜、青蘋果、菊苣、芝麻菜、捲葉菊苣伴意式香草乳酪

Seared Hokkaido Scallop   HK\$ 388 |  750 Points
with carrot purée, orange segments and salmon roe
香煎北海道帶子 配甘筍蓉、香橙及三文魚籽

Fassona beef Tartare  **NEW** HK\$ 338 |  653 Points
with honey mustard, capers, crispy rice, quail egg and parmigiano
法索納牛肉韃靼 配蜂蜜芥末、木瓜柳、脆米、鵪鶉蛋及巴馬芝士

ZUPPE 湯



Zuppa d'Aragosta  HK\$ 298 |  576 Points
Rich and creamy lobster soup with cognac
龍蝦干邑忌廉湯

Minestrone Classico   HK\$ 138 |  267 Points
Classic minestrone with roasted parmigiano bruschetta
經典意大利雜菜湯 配烤蒜蓉包

Zuppa Di Mare  **NEW** HK\$ 238 |  460 Points
Seafood soup of prawn, calamari, fish, clams with garlic, tomatoes and fresh herbs
特色海鮮湯 配蒜香大蝦、魷魚、魚、蜆、番茄及香草

PRIMI PIATTI 麵食及燴飯



▲ **Spaghetti all'Aragosta** 🍴 HK\$ 418 | 🍴 808 Points
with fresh cherry tomatoes, basil and lobster bisque
龍蝦燴意大利粉 配櫻桃番茄、羅勒及龍蝦汁

Tortelloni Granseola 🍴 🍴 HK\$ 298 | 🍴 576 Points
Homemade crab tortelloni with salmon roe, saffron champagne cream sauce
自家製蟹肉意大利雲吞 配三文魚籽及藏紅花香檳忌廉汁

Risotto Pomodoro Bianco HK\$ 268 | 🍴 518 Points
White tomato risotto with tomato consommé, smoked scamorza semi-dried cherry tomatoes and basil pesto 🍴 🍴 **NEW**
白番茄清湯燴飯 配煙燻芝士、風乾番茄及羅勒香草醬

Linguine alle Vongole 🍴 **NEW** HK\$ 318 | 🍴 615 Points
Campania style Linguine pasta with fresh clams, garlic and parsley
坎帕尼亞蒜香蜆肉扁意粉及番茜

Casarecce alle Norma e Tonno 🍴 🍴 **NEW** HK\$ 318 | 🍴 615 Points
with tomatoes, basil, fried eggplant, tuna and pecorino cheese
羅馬卡沙拉齊扭紋粉 配番茄、羅勒、炸茄子、吞拿魚及羊奶芝士



Fusilli lunghi bucati Cacio e Pepe HK\$ 288 | 🍴 557 Points
Fusilli lunghi bucati with creamy pecorino and black pepper sauce in Pecorino Romano DOP Crosta Nera cheese wheel (served table side)
意大利黑椒羊奶芝士扭紋長通粉 (以席前餐車形式供應) 🍴 **NEW**
- A supplement of HK\$150 (SLC 290 points) per extra 2 grams of black truffle
- 額外2克黑松露另加 HK\$150 (SLC 290 points)



Fettucine di Tartufo 🍴 🍴 HK\$ 418 | 🍴 808 Points
Homemade fettucine with black truffle and parmigiano cream sauce
自家製意大利寬麵條 配黑松露及芝士忌廉汁

主 菜 SECONDI PIATTI



Seafood Casserole 🍴 **NEW** HK\$ 488 | 🍴 943 Points
Assorted seafood in marina sauce: half lobster, prawns, clams, fish and calamari
意式燴海鮮 配鮮茄橄欖汁：半隻龍蝦、大蝦、蜆、魚及魷魚



Slow-cooked Rack of Lamb 🍴 HK\$ 468 | 🍴 905 Points
with French beans, bell pepper with mint and rosemary potatoes
慢煮澳洲羊鞍 配法邊豆、薄荷甜椒及迷迭香燒薯仔

Roasted baby Pork loin, Ribs 🍴 🍴 **NEW** HK\$ 368 | 🍴 711 Points
with glazed baby beetroots, carrot purée and apricot jus
烤小豬柳及肋排 配小紅菜頭及甘筍蓉伴黃莓汁

Vitello Milanese 🍴 🍴 HK\$ 438 | 🍴 847 Points
Veal Milanese with arugula, tomatoes and sour capsicum with aged balsamic
經典米蘭炸牛仔 配芝麻菜及櫻桃番茄及酸甜椒沙律伴陳醋

Filetto Rossini 🍴 🍴 HK\$ 688 | 🍴 1,330Points
Beef tenderloin with seared foie gras, mashed potatoes, zucchini, black truffle and Madera beef Jus
香煎牛柳及鴨肝 配薯蓉、意大利瓜、黑松露及馬德拉牛肉汁

Grilled Whole Lobster 🍴 **NEW** HK\$ 598 | 🍴 1,156 Points
with vegetable ragu jar, creamy garlic prosecco sauce and potato cake
烤原隻龍蝦 配龍蝦汁燴雜菜、蒜香香檳忌廉汁及千層薯仔

Australian Bone in Wagyu BMS 4/5 Porterhouse Steak 🍴 🍴 **NEW** HK\$ 1,280 | 🍴 2,475 Points
with grilled seasonal vegetables, roasted potatoes and morel jus
澳洲 BMS4/5 和牛紅屋 T 骨扒 配烤時令蔬菜、燒馬鈴薯及羊肚菌汁

Seared Patagonian Toothfish 🍴 🍴 **NEW** HK\$ 468 | 🍴 905 Points
with stewed leek, grilled baby leek, seaweed, light potato foam and bottarga
香煎智利海鱸魚 配燴大蒜、烤青蒜、海草、輕薯仔蓉及烏魚籽

Grilled Wagyu Striploin MBS6-7 🍴 🍴 **NEW** HK\$ 628 | 🍴 1,214Points
with grilled asparagus, roasted layered potatoes and red wine sauce
香烤和牛西冷 MBS6-7 配燒露筍及烤千層薯仔伴紅酒汁