

Angelini

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. Angelini's dining experience is further elevated by 7 seasoned chefs, whose exceptional talent and unwavering dedication to authentic Italian cuisine are showcased in every plate.

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。餐廳更經羅過 7 位資深經驗的主廚，以精湛的烹飪技藝，為您締造極致的意式饗宴。

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廚。



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.

香格里拉兌換獎勵需遵守香格里拉計劃的條款與細則。

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 HK\$ 398 | 841 Points

Pan fried duck liver with honey ginger balsamic, foie gras terrine, raspberry coulis, crispy ham and toasted brioche

鴨肝二重奏：煎鴨肝配蜂蜜薑味陳醋，鴨肝燻伴葵菊汁，火腿脆片，多士

Misto di Mare HK\$ 398 | 841 Points

Warm salad with octopus, prawn, scallop, cuttlefish, potatoes and lime with pesto

意式海鮮沙律 配八爪魚、蝦、帶子及墨魚伴薯仔、青檸及羅勒香草

Tonno HK\$ 378 | 799 Points

with avocado guacamole, caviar, Moscato jelly, lime zest and chive

鮮吞拿魚片 配牛油果燻伴黑魚子、甜酒啫喱及小蔥

Vitello Tonnato HK\$ 338 | 715 Points

Roasted veal lion with tuna and anchovy sauce

燒牛仔肉薄片 配吞拿魚鯷魚汁



La Burrata HK\$ 278 | 588 Points

Apulian burrata cheese with Pachino cherry tomato and liquid basil sauce

意大利普利亞水牛芝士 配西西里櫻桃茄及羅勒香草

Culatello di Zibello e Crudo HK\$ 388 | 820 Points

Italian Grand Reserve Culatello ham and Parma ham with honey melon

意大利頂級古拉泰勒風乾火腿及巴馬風乾火腿伴蜜瓜

Insalata HK\$ 268 | 567 Points

Romain lettuce with pear, fennel, orange, hazelnut, guacamole and yogurt sauce

特色沙律 配羅馬生菜、雪梨、茴香、牛油果及乳酪汁




Seared Hokkaido Scallops HK\$ 388 | 820 Points

with carrot puree, orange and salmon roe

香煎北海道帶子 配甘藷蓉、香橙及三文魚籽  

Fried Fish Croquettes Mesclun HK\$ 328 | 693 Points

with green apple salad and spicy anchovies mayonnaise

炸吉列魚球 配青蘋果沙律及香辣鰵魚沙律汁  

ZUPPE 湯



Zuppa d'Aragosta HK\$ 298 | 630 Points

Creamy lobster soup with cognac

龍蝦干邑忌廉湯



Minestrone Classico HK\$ 138 | 292 Points

Classic minestrone with roasted garlic bread

經典意大利雜菜湯 配烤蒜蓉包

Jerusalem Artichoke Purée Soup HK\$ 178 | 376 Points

with pistachio, bacon and thyme oil

忌廉菊芋湯 配開心果仁、煙肉及百里香橄欖油    

PRIMI PIATTI 麵食及燴飯



Tortelli Granseola 🍷🍴 HK\$ 298 | 630 Points
Homemade crab ravioli, salmon roe, saffron white wine cream

自家製蟹肉意大利雲吞
配三文魚子及蒜紅花香檳忌蘭汁



Spaghetti all'Aragosta 🍷🍴 **NEW** HK\$ 418 | 884 Points
with fresh cherry tomatoes, basil, bisque
龍蝦燴意大利粉 配櫻桃番茄、羅勒及龍蝦汁



Spaghetti alla Carbonara Classico HK\$ 368 | 778 Points
Classic spaghetti carbonara (on gueridon)
傳統意大利卡邦尼意粉 (以席前餐車形式供應) 🍷🍴

Ravioli di Ricotta ai Finferli, Salvia e Fiori di Borraggine 🍷🍴 HK\$ 298 | 630 Points
Ricotta ravioli, chanterelles, sage and borage flowers
意大利芝士雲吞 配雞油菌、鼠尾草及琉璃白花

Pumpkin Risotto 🍷🍴 **NEW** HK\$ 268 | 567 Points
with walnut, scamorza cheese and fried sage
南瓜意大利飯 配核桃、煙燻芝士及鼠尾草

Fagottini 🍷🍴 HK\$ 278 | 588 Points
Homemade roasted duck fagottini with parmesan fondue and aged balsamico
自家製鴨肉意大利雲吞 配巴馬臣芝士汁及陳年意大利黑醋

Penne Pasta 🍷🍴 **NEW** HK\$ 298 | 630 Points
with sausage ragu, porcini mushroom and baby spinach
意大利香腸肉燴通心粉 配牛肝菌及小菠菜



Homemade Fettuccine 🍷🍴 HK\$ 418 | 884 Points
with black truffle and parmigiano cream sauce
自家製意大利扁麵條 配黑松露及芝士忌蘭汁

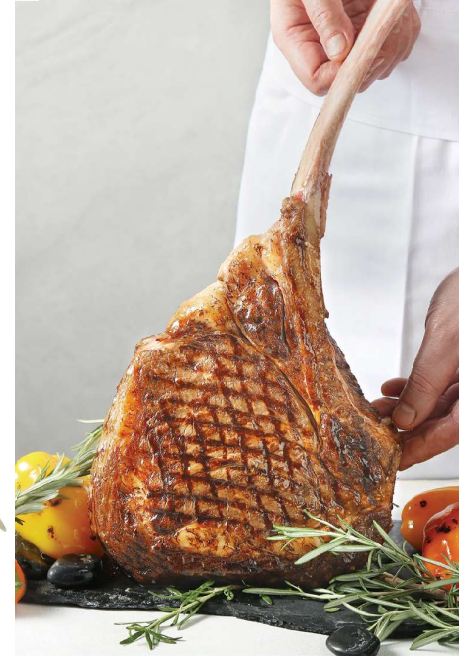
主菜 SECONDI PIATTI



Assorted Grilled Seafood Platter 🍷🍴 HK\$ 488 | 1,031 Points
Scampi, Scallop, Prawn, Octopus and Salmon with mesclun salad
烤海鮮拼盤 配小龍蝦、帶子、海蝦、八爪魚、三文魚及田菁沙律



Slow-cooked Rack of Lamb 🍷🍴 HK\$ 468 | 989 Points
Jar-cooked thyme-zucchini with cherry tomato-baby bell pepper, potatoes with black garlic and rosemary
慢煮澳洲羊鞍 配罐製香草意大利青瓜、櫻桃茄燈籠椒及黑蒜迷迭香燻薯



1.5 kg Tomahawk Steak di Wagyu M6/7 🍷🍴🍷🍴🍷🍴 HK\$ 2,980 | 6,286 Points
with cacciatore vegetables, rosemary potatoes, cherry tomato salad (on gueridon)
烤澳洲 M6/7 和牛斧頭扒 (1.5 公斤)
配配燒雞菜、香草薯角、小番茄沙律 (以席前餐車形式供應)

Baked Whole Seabass 🍷🍴 **NEW** HK\$ 528 | 1,116 Points
with herb salt crust, mashed potatoes, field vegetables and gremolata sauce
鹽焗原條海鱸魚 配香料、炒蔬菜及各式香草汁

Seared Patagonian Toothfish 🍷🍴 HK\$ 468 | 989 Points
with clams, spinach, semi-dried tomatoes and fried leek
香煎智利海鱸魚 配海蜆、菠菜、半乾番茄及炸大蒜 🍷🍴 **NEW**

Slow-roasted Pork Belly 🍷🍴 **NEW** HK\$ 358 | 735 Points
with Caramelized shallot, rosemary potatoes and blue berries cassis jus
慢燒豬腩 配焦糖紅蔥、香草烤薯及藍莓甜酒汁

Osso Buco 🍷🍴🍷🍴 HK\$ 368 | 778 Points
Traditional braised veal shank with saffron risotto
意大利燴牛仔膝 配紅花忌蘭

Australian Bone in Wagyu BMS 4/5 Porterhouse Steak 🍷🍴🍷🍴 HK\$ 1,280 | 2,704 Points
Jar-cooked vegetables with roasted new potatoes and morel mushroom sauce
澳洲 BMS4/5 和牛紅屋 T 骨扒 配罐製蔬菜、燒新薯及羊肚菌汁

Filetto Rossini 🍷🍴🍷🍴 HK\$ 688 | 1,454 Points
Beef tenderloin and foie gras with porcini mushroom, black truffle and potato purée
香煎牛柳及鴨肝 配牛肝菌、黑松露及薯蓉

Saltimbocca, Pan-fried Veal Escalope 🍷🍴🍷🍴 HK\$ 348 | 735 Points
with Parma ham and sage, chestnut polenta and broccol
煎牛仔片 配帕爾馬火腿及鼠尾草、栗子忌蘭粉及西蘭花