





## Antipasti 前菜

HK\$ Point

 <b>NV Salad Bowl</b> – Romaine lettuce, pear, fennel, orange, hazelnuts, guacamole and yogurt dressing 特色沙律配羅馬生菜、香梨、茴香、香橙、榛子、牛油果醬及乳酪汁	268	565
<b>V La Burrata</b> – Apulian burrata cheese, Pachino cherry tomatoes, liquid basil 意大利普利亞水牛芝士配西西里櫻桃茄及羅勒香草醬	278	586
 <b>P Terrina</b> – Foie gras terrine 'Au Tourchon', Campari jelly, Culatello ham 鴨肝醬配金巴利啫喱及古拉泰勒風乾火腿	288	608
<b>S Misto di mare</b> – Warm salad with octopus, cuttlefish, king crab legs, potatoes, lime, basil pesto 意式海鮮沙律配八爪魚、墨魚、皇帝蟹腳、薯仔、青檸及羅勒香草醬	388	818
 <b>P Culatello di Zibello e Crudo di Parma</b> – 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	388	818
<b>N Bresaola di Cervo con gelatina di pesche, rucola, mozzarella e noci</b> – Venison bresaola, peach jelly, arugula, mozzarella and walnuts 意大利風乾鹿肉片伴蜜桃啫喱、火箭菜、水牛芝士及合桃	388	818
 <b>S Capesante e Caviale</b> – Hokkaido scallops smoked in cherry and apple wood, Osietra caviar, guacamole 櫻桃蘋果木煙燻北海道帶子配奧思迦魚子醬及牛油果醬	398	840
 <b>S Tonno, foie gras e tartufo</b> – Tuna, foie gras, black truffle, celeriac croquette, Horseradish sauce 生吞拿魚配鴨肝、黑松露、炸芹菜丸子及辣根醬	398	840

## Zuppe 湯

 <b>V Minestrone Classico</b> – Classic minestrone with roasted garlic bread 經典意大利雜菜湯配烤蒜蓉包	158	333
<b>P Tortellini</b> – Homemade tortellini Bolognesi in light vegetable-chicken broth 傳統意大利肉醬雲吞配蔬菜雞肉湯	198	418
 <b>S Zuppa d'Aragosta</b> – Creamy lobster soup with cognac 龍蝦干邑忌廉湯	328	692

## Primi Piatti 麵食及燴飯

 <b>P Spaghetti alla carbonara classico</b> – Classic spaghetti carbonara (on gueridon) 傳統意大利卡邦尼意粉 (以席前餐車形式供應)	368	776
 <b>S Tortelli granseola</b> – Homemade crab ravioli, salmon roe, saffron and 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	298	629
<b>V Ravioli di ricotta ai Finferli, Salvia e Fiori di Borrachine</b> – Ricotta ravioli, chanterelles, sage and borage flowers 意大利芝士雲吞配雞油菌、鼠尾草及琉璃苣花	298	629
<b>V Tagliatelle al tartufo</b> – Homemade tagliatelle, black truffle, pecorino cheese sauce 自家製意大利扁麵條配黑松露及羊奶芝士忌廉汁	448	945
<b>S Risotto allo zafferano</b> – Saffron risotto with tuna tartare and green pea sauce 藏紅花意式燴飯配吞拿魚他他及青豆醬	388	818
<b>S Fettuccine all'astice</b> – Canadian lobster fettuccine in fresh tomato emulsion 自家製意大利扁麵配加拿大龍蝦及蕃茄汁	418	882
<b>V Passatelli</b> – (Emilia Romagna) regional pasta in cherry tomato sauce and fresh basil (艾米利亞 – 羅馬涅) 特色手工意大利麵條配櫻桃茄汁及新鮮羅勒	228	481
<b>Culurgiones</b> – Homemade classic Sardinian culurgiones stuffed with mint, potato with braised lamb, fresh tomato, basil and ricotta cheese 自家製經典意大利南部釀羊肉、薯蓉及薄荷餃子配新鮮蕃茄、羅勒及麗克塔芝士	228	481
 <b>Fagottini</b> – Homemade roasted duck Fagottini with parmesan fondue and aged balsamico 自家製烤鴨肉意大利雲吞配巴馬臣芝士汁及陳年意大利黑醋	228	481

## Secondi Piatti 主菜



HK\$ Point

<b>B Tomahawk Steak di Wagyu M6/7 (1.5 kg)</b> – Jar-cooked thyme-zucchini, cherry tomato-baby bell peppers, potato-black garlic-rosemary, black pepper sauce (on gueridon) 烤澳洲M6/7和牛斧頭扒(1.5公斤)配樽製香草意大利青瓜、櫻桃茄燈籠椒、黑蒜迷迭香燒薯及黑椒醬 (以席前餐車形式供應)	2,980	6,286
<b>s Salmone in crosta</b> – Oven roasted salmon fillet, crispy potatoes, tomatoes, saffron sauce 香煎三文魚伴脆薯絲及蕃茄檸檬香草汁	438	924
<b>SP Baccala'</b> – Slow-cooked black cod fish, spinach three ways, crispy leek, and aged pork cheeks 慢煮黑鱈魚配三式烹調菠菜、香脆大蔥及熟成豬面頰肉	448	945
<b>s Scampi alla griglia</b> – Grilled scampi, mesclun salad 香烤小龍蝦配雜菜沙律	488	1,029
<b>Agnello in CBT con verdure in vasocottura</b> – Slow-cooked Australian lamb with jar-cooked thyme-zucchini, cherry tomato-baby bell peppers, roasted potatoes with black garlic and rosemary 慢煮澳洲羊鞍配香草意大利青瓜、櫻桃茄燈籠椒及黑蒜迷迭香燒薯	468	987
<b>P Costiccie con la verza della Nonna</b> – Braised pork ribs with cabbage, onion, bacon, grilled garlic Tuscany bread 燴豬肋骨配椰菜、洋蔥、煙肉及烤蒜蓉托斯卡納麵包	438	924
<b>B Filetto Rossini</b> – Beef tenderloin, foie gras, porcini mushrooms, black truffle, potato purée 香煎牛柳及鵝肝配牛肚菌、黑松露及薯蓉	688	1,451

## Side 配菜

Mashed potato 薯蓉	108	228
Sautéed spinach 炒菠菜	108	228
Mix jar-cooked vegetables 樽製雜菜	108	228
Mesclun salad 雜菜沙律	108	228
Sautéed asparagus 炒蘆筍	138	291

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。

**S** Signature 招牌菜 **B** Contains beef 含牛肉 **P** Contains pork 含豬肉 **S** Seafood 含海鮮 **N** Contains nuts 含堅果 **V** Vegetarian 素食

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，不能詳述於此菜單。如有任何喜好或食物敏感，請與我們的服務員聯絡。



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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。

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