

Italian Set Lunch Menu – delle Rose 意式風味午市套餐 - 玫瑰

Four-course set lunch (appetiser, soup, main & dessert) at HK\$488 | 🍷 936 Points per person
四道菜午市套餐 (頭盤、湯、主菜及甜品) 每位 HK\$488 | 🍷 936 積分

Three-course set lunch (appetiser, main & dessert) at HK\$458 | 🍷 879 Points per person
三道菜午市套餐 (頭盤、主菜及甜品) 每位 HK\$458 | 🍷 879 積分

Extra HK\$120 for 1 glass of selected Italian sparking,
white or red wine, with a refill on the house
額外HK\$120加享精選意大利氣泡酒、白酒或紅酒一杯，
並免費獲贈續杯一次

Appetiser 前菜

Insalata di pecorino, noci e pere - Romain lettuce with Sardinian pecorino, nuts, pear
香梨果仁芝士羅馬生菜沙律

Carpaccio di polipo con pomodorini, patate e olive -
Octopus carpaccio, cherry tomato, parsley potato, Cerignola olives
八爪魚片配番茄及橄欖

Affettati misti all'Italiana - Italian mixed cold cuts DOP
意大利雜錦凍肉拼盤

Burrata Pugliese pomodorini e basilico - Apulia burrata cheese, cherry tomato, basil sauce
意大利普里亞軟水牛芝士配蕃茄及羅勒香草醬

Culatello di Zibello e terrina di fegato grasso - Culatello and foie gras terrine
古拉泰勒火腿配鴨肝醬
(A supplement of HK\$118 另加 HK\$118)

Soup 湯

Zuppa di verdure del giorno - Soup of the day proposed by the chef
是日餐湯

Zuppa d'Aragosta - Creamy lobster soup with cognac
干邑龍蝦忌廉湯
(A supplement of HK\$150 另加 HK\$150)

Main Courses 主菜

Linguine al pesto - Linguine with pesto
羅勒香蒜醬扁麵

Risotto ai frutti di mare - Risotto with seafood
海鮮意大利飯

Polletto alla diavola con patate al forno - Deviled spring chicken with baked potatoes
香烤惡魔春雞配焗薯及香辣汁

Halibut in salsa di limone con spinaci e carote al burro -
Halibut in lemon sauce with buttered spinach and carrots
比目魚配檸檬汁伴牛油波菜及甘筍

Guancia di bue brasata con purea di patate - Braised ox cheek with mashed potatoes
紅酒燴牛頰肉伴薯蓉

Spaghettoni Martelli all'astice - Martelli spaghetti Lobster
龍蝦燴意大利粉
(A supplement of HK\$118 另加 HK\$118)

Tagliata di black angus - Tagliata Rib Eye
烤穀飼肉眼伴蔬菜
(A supplement of HK\$100 另加 HK\$100)

Desserts 甜品

Dolce del giorno - Daily option
是日蛋糕

Tiramisu - Signature Angelini tiramisu
招牌意大利芝士餅

Gelato or sorbetto - Ice cream or sorbet
精選雪糕或雪葩

Frutta mista - Fruit platter
鮮水果盤

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Please inform our server if you have any dietary preferences or allergies.
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Subject to 10% service charge 另加一服務費

Italian Set Lunch Menu – delle Viole 意式風味午市套餐 - 紫羅蘭

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Appetiser 前菜

Insalata tiepida: radicchio, rucola, misticanza, crostini, prosciutto, pinoli, bruciatini di pancetta al balsamico -
Warm salad: radicchio, rocket, mixed salad, croutons, ham, pine nuts, balsamic bacon burns
菊苣芝麻菜沙律配烤麵包塊、風乾火腿、松子仁及煙肉陳醋汁

Tartare di gamberi rosa, zucchini e agrumi - Pink prawn tartare, zucchini, citrus
粉紅蝦肉他他配意大利瓜及柑橘油醋

Lingua di bue in salsa verde - Beef tongue in piedmontese green sauce
凍牛脷配酸瓜蕃茜汁

Burrata Pugliese pomodorini e basilico - Apulia burrata cheese, cherry tomato, basil sauce
意大利普里亞軟水牛芝士配蕃茄及羅勒香草醬

Culatello di Zibello e terrina di fegato grasso - Culatello and foie gras terrine
古拉泰勒火腿配鴨肝醬
(A supplement of HK\$118 另加 HK\$118)

Soup 湯

Zuppa di verdure del giorno - Soup of the day proposed by the chef
是日餐湯

Zuppa d'Aragosta - Creamy lobster soup with cognac
干邑龍蝦忌廉湯
(A supplement of HK\$150 另加 HK\$150)

Main Courses 主菜

Ravioli di ricotta burro e salvia - Ricotta ravioli with butter and sage
意大利芝士雲吞伴牛油及鼠尾草

Risotto alla salsiccia e radicchio di Chioggia al vino rosso -
Sausage risotto and Chioggia radicchio braised in red wine
香腸意大利燴飯配紅酒燴菊苣

Costicce di maiale brasate con purea di patate - Braised pork ribs with mashed potatoes
意式燴豬仔排骨伴薯蓉

Saltimbocca alla romana con purea di patate - Saltimbocca alla romana and mashed potato
香煎意式火腿牛仔片配薯蓉

Salmone all'arancia con verdure di stagione al burro -
Salmon with orange sauce and sautéed seasonal vegetables
煎三文魚柳配香橙牛油汁及時令蔬菜

Spaghettoni Martelli all'astice - Martelli spaghetti Lobster
龍蝦燴意大利粉
(A supplement of HK\$118 另加 HK\$118)

Tagliata di black angus - Tagliata Rib Eye
烤穀飼肉眼伴蔬菜
(A supplement of HK\$100 另加 HK\$100)

Desserts 甜品

Dolce del giorno - Daily option
是日蛋糕

Tiramisu - Signature Angelini tiramisu
招牌意大利芝士餅

Gelato or sorbetto - Ice cream or sorbet
精選雪糕或雪葩

Frutta mista - Fruit platter
鮮水果盤

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Italian Set Lunch Menu – delle Margherite 意式風味午市套餐 - 瑪格麗特

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Appetiser 前菜

Insalata Cesare: lattuga romana, polletto alla griglia, crostini, prosciutto croccante -
Caesar salad: Romaine lettuce, grill chicken, croutons, crispy Parma ham
凱撒沙律配羅馬生菜、烤雞肉麵包粒、巴馬火腿脆片

Polpette di merluzzo con salsa alle fragoline di bosco e limone -
Cod fish croquettes with strawberries sauce and citrus
炸鱈魚球配士多啤梨汁及柑橘

Nervetti di vitello, fagioli cannellini e cipollotti con crostoni alla Toscana -
Veal nerves, cannellini beans and spring onions with Tuscan croutons
牛仔筋沙律配白豆、香蔥及托斯卡納多士

Burrata Pugliese pomodorini e basilico - Apulia burrata cheese, cherry tomato, basil sauce
意大利普里亞軟水牛芝士配蕃茄及羅勒香草醬

Culatello di Zibello e terrina di fegato grasso - Culatello and foie gras terrine
古拉泰勒火腿配鴨肝醬
(A supplement of HK\$118 另加 HK\$118)

Soup 湯

Zuppa di verdure del giorno - Soup of the day proposed by the chef
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干邑龍蝦忌廉湯
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Main Courses 主菜

Fusilli pesto e gamberi - Fusilli pesto and prawns
意式羅勒青醬蝦肉螺絲粉

Tajarin in salsa d'agnello crema di sedano rapa e vincotto -
Northern Italian noodles, lamb ragout, celeriac and wine reduction
自家製意式全蛋幼麵伴燴羊肉、芹菜根及紅酒汁

Braciola con patate pancetta affumicata e salvia - Pork chop with smoked bacon, potatoes and sage
香烤豬扒配煙肉、薯角及鼠尾草

Cosciotto di pollo ripieno di salsiccia e speck con purea di zucca -
Chicken leg stuffed with sausage and speck with pumpkin puree
烤焗香腸煙腩肉釀雞肉卷配南瓜蓉

Branzino al limone con verdure al burro - Seabass with lemon and buttered vegetables
香煎海鱸魚配檸檬及牛油蔬菜

Spaghettoni Martelli all'astice - Martelli spaghetti Lobster
龍蝦燴意大利粉
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Tagliata di black angus - Tagliata Rib Eye
烤穀飼肉眼伴蔬菜
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Desserts 甜品

Dolce del giorno - Daily option
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Tiramisu - Signature Angelini tiramisu
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Italian Set Lunch Menu – delle Orchidee 意式風味午市套餐 - 蘭花

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Appetiser 前菜

Insalata di tonno cotto a bassa temperatura, pomodorini, misticanza, uova quaglia e cipollotti -
Tuna salad cooked at low temperature with cherry tomatoes, mixed salad, quail eggs and spring onions
低溫煮吞拿魚配櫻桃茄、雜錦沙律、鵪鶉蛋及青蔥

Petto d'anatra affumicato, croccante di parma, condimento al melograno e frisée -
Smoked duck breast, crunchy Parma, pomegranate condiment and frisée
煙鴨胸伴風乾帕爾馬火腿脆片、石榴籽及菊苣

Sformatino ai funghi e fonduta di formaggi - Mushroom flan and cheese fondue
焗忌廉蘑菇配芝士醬

Burrata Pugliese pomodorini e basilico - Apulia burrata cheese, cherry tomato, basil sauce
意大利普里亞軟水牛芝士配蕃茄及羅勒香草醬

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Main Courses 主菜

Spaghetti alla marinara - Spaghetti with shell-less seafood
無殼海鮮燴意大利粉

Tortelloni alla parmigiana di melanzane - Tortelloni with eggplant parmesan
自家製茄子乾酪芝士意大利雲吞

Arrosticini abruzzesi con patate al forno - Abruzzo style lamb and pork skewer with baked potatoes
阿布魯佐烤羊肉及豬肉串配焗薯

lombo di manzo alla brace con salsa al pepe nero e verdure al burro -
Grilled Sirloin with black pepper sauce and buttered vegetables
烤西冷牛排配黑胡椒汁及牛油蔬菜

Zuppa di pesce alla Genovese con crostone all'aglio - Genoese fish soup with garlic crouton
熱那亞式魚湯配香脆蒜味麵包

Spaghettoni Martelli all'astice - Martelli spaghetti Lobster
龍蝦燴意大利粉
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Tagliata di black angus - Tagliata Rib Eye
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Desserts 甜品

Dolce del giorno - Daily option
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Tiramisu - Signature Angelini tiramisu
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