

Aria
I T A L I A N

Menu Alla Carta

La Carta Bianca

品嘗體驗菜單

*The expression “Carta Bianca” is to grant total freedom of action to a person.
In fact, there is no limitation to what this agreement can provide when there is only
one signature on this paper, and in this case, the one of our chef’s.*

「Carta Bianca」一詞是指給予一個人完全的信任及自由，與廚師發辦相似。

5 courses 五道菜

998

7 courses 七道菜

1,598

Chef's Signature - Antipasti

主廚精選 - 前菜

Polpo & Caviale Grilled Octopus with Oscietra Caviar, Sesame Infused Cherry Tomato	408	烤八爪魚 配奧西特拉鱈魚子醬 及芝麻味車厘茄
Capesante, Arance Rosse & Nocciole Marinated Scallops with Mantis Shrimp Sauce & Hazelnut	288	香煎帶子 配瀨尿蝦汁及榛子
Fegato Grasso Pan-seared Goose Liver with Apple Compote & Truffle Scent	388	香煎鵝肝 配糖漬蘋果及松露
Carpaccio di Manzo al Tartufo Thin Slices of Beef with Truffle Cream	248	薄切牛肉 配松露奶油汁
Involtini di Melanzane, Caviale all'Olio Ricotta & Truffle Stuffed Eggplant Roll, Green Zucchini, Olive Oil Caviar	208	茄子卷瑞可達芝士及松露 配意大利青瓜及橄欖油魚子

All prices are subject to 10% service charge. Please let our staff know if you have any special dietary restriction.

The Classics – Antipasti

經典菜式 - 前菜

Burrata alla Caprese Burrata Cheese with Tomatoes & Basil Cress	258	布拉塔芝士 配番茄及羅勒
Carpaccio di Ricciola Yellowtail Carpaccio with Orange	238	薄切油甘魚 配香橙
Calamaretti Fritti Deep Fried Squid with Green Chilli	258	脆炸鮮魷 配青辣椒
Prosciutto & Melone Parma Ham “San Giacomo” 20-month with “Lorenzini” Melon	298	20個月巴馬火腿 配意大利蜜瓜
Insalata di Cesare Caesar Salad with Soft Boiled Egg & Chicken with Herbs	238	凱撒沙律 配半熟水煮蛋及香草烤雞

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Zuppe

湯

Aragosta

Lobster Bisque with Prawn Tartar & Lime

208

龍蝦湯

配鮮蝦他他

Zuppa di Zucca & Tartufo

Creamy Pumpkin & Truffle Soup

168

南瓜松露忌廉湯

Chef's Signature – Pasta

經典菜式 - 意大利麵

Spaghetti Senatore Cappelli Durum Wheat Spaghetti with Red Prawns & Fried Zucchini	348	硬粒小麥意粉 配紅蝦及炸意大利青瓜
Grattini alle Vongole Grattini Pasta with Venetian Clams, Potatoes & Saffron	308	蛋意粉 配威尼斯蜆、薯仔及番紅花
Orechiette alle cime di Rapa Orechiette Pasta with Broccoli Rabe & Anchovy	268	蕎麥貓耳朵麵 配西蘭花苗及鯷魚
Plin alla Coda di Manzo Piedmont Plain Style Ravioli with Ox-tail, Veal Jus & Truffle Scent	318	意大利雲吞 配牛尾、肉汁及松露
I Fusilloni alla Carbonara di Quaglia Large Fusilli Pasta in Carbonara Style with Quail Ragu	308	卡邦尼螺旋通心粉 配鵪鶉肉醬

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The Classics – Pasta

經典菜式 - 意大利麵

Linguine all’Astice Roasted Lobster Linguine (minimum for 2)	758	烤龍蝦扁意粉 (適合至少二人享用)
Corzetti al Pesto Ligurian Medallion Shaped Pasta with Pesto, Potatoes & Beans	268	圓扁型意粉 配青醬、薯仔及青豆
Bucatini all’Amatriciana Bucatini Pasta with Guanciale, Tomato Sauce & Pecorino Cheese	298	吸管麵 配風乾豬面頰肉番茄汁及羊奶芝士
Lasagna della tradizione Bolognese Classic Italian Lasagna	328	經典意式千層麵
Risotto alla Milanese Aged Carnaroli Risotto “Riserva San Massimo” Milanese Style	358	米蘭風味意大利飯

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Secondi

主菜

Costata Kagoshima A4

Grilled Japanese A4 Wagyu Rib Eye

308 /100g

minimum 200g 最少200克

香烤鹿兒島A4和牛肉眼扒

Controfiletto M5

Grilled Australian
Black Angus M5 Striploin

268 /100g

香烤澳洲黑安格斯M5西冷

Costata di Maiale con l'Osso

Grilled Mangalica Pork Tomahawk Steak
*Mangalica Pork is considered
The Wagyu of the Pork*

608

香烤曼加利斧頭豬扒

Scottadito d'Agnello

Marinated Lamb Chop with Salsa Verde
& Sour Cream

488

香煎羊架
配意大利青醬、酸忌廉

Secondi

主菜

Milanese Veal Milanese with Rocket Pesto, Cherry Tomato & Parmigiano Sauce	468	米蘭風味炸小牛肉排 配火箭菜青醬、車厘茄及帕馬森芝士汁
Polletto alla Diavola Marinated Baby Chicken	398	烤春雞
Sogliola alla Griglia Grilled Dover Sole with Mediterranean-style Sauce	488	香烤多佛鱸魚 配地中海式醬汁
Melanzane alla Parmigiana Baked Layered Eggplant & Tomato Fondue with Parmigiano	338	香焗千層茄子番茄鍋 配帕馬森芝士

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Large Courses - For Sharing

共享滋味

Minimum for 2 - Limited availability, please allow approximately 1 hour for cooking

適合至少二人享用 - 限量供應, 需要大約一小時烹調

Maialino da Latte Sardo Arrosto

Roasted Quartered Italian Suckling Pig
(approx. 2.5kg)

2,188

烤意大利乳豬

(四分一隻, 大約2.5公斤)

Pollo Piemontese Arrosto

Whole Italian Roasted Chicken with Rice
(approx. 2.5kg)

1,588

原隻烤雞配香草粟米蒸飯

(大約2.5公斤)

Fiorentina di Manzo

Grilled Australian Mayura Wagyu
Porterhouse Steak
(approx. 1kg)

1,998

香烤澳洲上等腰肉牛扒

(大約1公斤)

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Contorni

配菜

Asparagi & Parmigiano Asparagus & Parmigiano	98	蘆筍 配帕馬森芝士
Funghi Saltati Sautéed Mushrooms	98	炒蘑菇
Purea di Patate al Tartufo Homemade Truffle Potato Cream	98	松露薯蓉
Insalata di Pomodori Tomato & Avocado	98	番茄及牛油果

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La Pizza

薄餅

Margherita

Tomato Sauce & Mozzarella

198

水牛芝士及香濃茄醬

Romagnola

Mozzarella, Pistachio Pesto,
Mortadella & Burrata

288

水牛芝士、開心果青醬、
意大利豬肉香腸及布拉塔芝士

Tartufo

Mozzarella, Gorgonzola, Artichoke,
Truffle Sauce, Chives & Parmigiano

398

水牛芝士、藍芝士、亞枝竹、
松露醬、香蔥及帕馬森芝士

La Pizza

薄餅

Salmone

Mozzarella, Smoked Salmon, Mayonnaise,
Olives Dust & Dill

298

水牛芝士、煙三文魚、
蛋黃醬、橄欖及蒔蘿

Piccante

Tomato Sauce, Mozzarella, 'Ndujia,
Red Onion, Pecorino & Taggiasca Olives

298

香濃茄醬、水牛芝士、辣肉腸、
紅洋蔥、羊奶芝士及橄欖

Parma

Tomato Sauce, Mozzarella, Rocket,
Parma Ham & Parmigiano

298

香濃茄醬、水牛芝士、火箭菜、
巴馬火腿及帕馬森芝士