



Lantau PIZZA

NEW YORK STYLE
STONE BAKED SOURDOUGH

NEW YORK STYLE - SLOW FERMENTATION NATURAL BIO SOURDOUGH
ORGANIC FLOUR BLEND - HAND STRETCHED 12 INCH DOUGH
AUTHENTIC PARMA SAN MARZANO POMODORO PIZZA SALSA WITH 30% CONCENTRATION
SPECIAL HOUSE BLEND MOZZARELLA, PARMESAN AND GOUDA CHEESE
FRESH BASIL AND OREGANO • SPECIAL PIZZA DIPPING SAUCE
VIRGIN OLIVE OIL, SEA SALT AND LIGHT CHILLI DUST

Pizza Menu

THE ITALIAN JOB  **\$110**
TRADITIONAL MARGHERITA WITH POMODORO,
HOUSE BLEND OF CHEESE AND FRESH BASIL


THE YELLOW FERRARI **\$130**
SAN DANIELLE HAM, SCORCHED FRESH PINEAPPLE,
BUFFALO MOZZARELLA AND FRESH BASIL

THE BIG APPLE **\$130**
TRADITIONAL NEW YORK PEPPERONI, HOUSE BLEND OF
CHEESE FIRE GRILLED GREEN CAPSICUM AND CHERRY TOMS

NICK THE GREEK  **\$130**
POMODORO TOMATO KALAMATA OLIVES,
RED CAPSICUMS, QUINDILLAS, MUSHROOMS,
FETA CRUMBLE AND TZATZIKI TOPPING

THE BUTTER CHICKEN **\$150**
BUTTER CHICKEN SAUCE, TANDOORI CHICKEN,
HOUSE BLEND OF CHEESE, ONION BHAJI CRISPS
FRESH CORIANDER

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WHAT DA DUCK  **\$150**
HOISIN SAUCE, HOUSE BLEND OF CHEESE,
CRISPY AROMATIC DUCK AND LEEK

**THE FULL MONTY
ALL DAY BREAKFAST** **\$180**
(PICK UP ONLY SATURDAY & SUNDAY MORNINGS)
BACON AND EGGS, MUSHROOMS, BLACK PUDDING,
IRISH PORK SAUSAGE, ROAST TOMATOES
AND HOUSE BLEND CHEESE



Pasta

WAGYU LASAGNA **\$110**
AUSTRALIAN WAGYU MINCED BEEF, COOKED SLOWLY
WITH MIREPOIX AND RICH TOMATO SAUCE,
LAYERED WITH FRESH LASAGNA SHEETS AND
BECAMEL SAUCE TOPPED WITH PARMESAN CHEESE

MIXED MUSHROOM LASAGNA **\$110**
COOKED WITH LEEK, WHITE WINE AND CREAM SAUCE,
LAYERED WITH FRESH LASAGNA SHEETS AND BAKED

LINGUINE MEATBALLS **\$110**
SEASONED AUSTRALIAN WAGYU BEEF WITH OREGANO
& THYME, BRAISED AND TOSSED WITH FRESH LINGUINI AND PARMESAN



TRUFFLE LINGUINI **\$90**
FRESHLY COOKED LINGUINI IN A REDUCED WHITE
WINE AND CREAM SAUCE FINISHED WITH FRESH CHIVES AND TRUFFLE

BEEF RAGOUT **\$120**
OXTAIL BEEF, SLOWLY BRAISED IN VEAL STOCK AND
AROMATICS, TOSSED THROUGH FRESH TAGLIATELLE AND PARMESAN

ROASTED TOMATO PASTA **\$100**
OVEN ROASTED TOMATO & FRESH BASIL,
TAGLIATELLE AND AGED PARMESAN

Sides

BAKED CIABATTA LOAF **\$45**
LATHERED WITH GARLIC HERB BUTTER

BREADED MOZZARELLA STICKS **\$45**
ROASTED TOMATO SAUCE

Desserts

DESSERT OF THE DAY **\$75**

DELIVERY ON SOUTH LANTAU HK\$30
ORDER BY PHONE: 5988 2005
ORDER ONLINE: WWW.LANTAUPIZZA.COM
EMAIL: ORDERS@LANTAUPIZZA.COM

VISIT OUR STORE: SHOP 7, LUCKY COURT, FERRY PIER ROAD, MUI WO

OPENING HOURS:
MON - FRIDAY 4:00 - 10:00 PM
SAT, SUN & PUBLIC HOLIDAYS 10:00 AM - 10:00 PM





Lantau PIZZA

紐約製作披薩風格 — 低溫慢速發酵

有機麵團 — 人手拋至12寸餅底

經典意大利番茄莎莎醬汁, 與馬蘇里拉, 巴馬臣及高達芝士混合

更有新鮮羅勒及牛至及秘制比薩醬

更有素食橄欖油, 海鹽, 乾辣椒增添風味

批薩

意大利人的傑作  \$110

傳統番茄芝士批薩配上新鮮羅勒

搶眼的黃色炸彈 \$130

意大利聖丹尼爾火腿配上菠蘿, 水牛城芝士及新鮮羅勒。

大蘋果 \$130

傳統紐約意大利辣香腸, 配上自家製混合芝士, 青椒及車厘

希臘風味  \$130

新鮮番茄, 希臘卡拉瑪塔橄欖, 紅椒, 蘑菇, 辣椒, 菲達芝士碎及希臘青瓜乳酪醬淋面。

印度風味 \$150

牛油雞醬配印度烤雞, 自家製混合芝士, 炸洋蔥, 新鮮香菜。

鴨鴨學語® \$150

海洋醬配混合芝士, 香脆鴨肉, 韭蔥

英式早晨全餐 \$180

(只限星期六日早上外帶)

英式早餐傳統煙肉, 雞蛋, 蘑菇, 豬血糕, 愛爾蘭豬肉腸配上番茄及自家製混合芝士。

意粉

和牛千層面 \$110

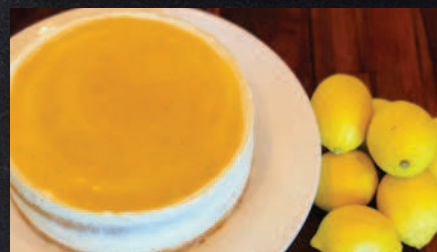
澳洲和牛免治牛肉, 與Mirepoix 及濃郁番茄醬慢煮, 再鋪上新鮮千層面。最後用白汁及巴馬臣芝士淋面。

雜菌千層面 \$110

韭蔥, 白酒及忌廉混合, 再鋪上新鮮千層面, 入爐焗煮。

肉丸意粉 \$110

用牛至及百里香調味的澳洲和牛, 配以闊條麵及巴馬臣芝士。



黑松露意粉 \$90

新鮮出爐闊條麵, 伴以少量白酒及忌廉, 最後用青蔥及黑松露點綴。

牛肉絲意粉 \$120

慢煮牛尾, 配以新鮮闊條麵及巴馬臣芝士。

番茄意粉 \$100

新鮮出爐番茄闊條麵, 配以羅勒及巴馬臣芝士。

小食

意式拖鞋麵包 \$45

配以蒜蓉香草牛油

馬蘇里拉芝士條 \$45

配以番茄醬汁

甜品

是日甜品 \$75



南大嶼山內運送 \$30

預先訂購: 5988 2005

網上訂購: www.lantaupizza.com

電郵: orders@lantaupizza.com



www.lantaupizza.com

門市

梅窩碼頭路7號福安閣地下7號舖

營運時間

星期一至星期五 下午
5:30 - 10 點

星期六、日及公眾假期 早上
10:00-晚上10:00

電話: 5988 2005