

# Lunch

(mon-fri)



意大利烤豬腩捲配季節蔬菜

豬腩、日式山葵蛋黃醬、蔬菜

**ROASTED PORCHETTA W/ GRILLED SEASONAL VEGETABLES**

PORK BELLY, WASABI MAYONNAISE, VEGETABLES



# 午市套餐

## 星期一至星期五: 12NN-3PM

### LUNCH SET

### MON - FRI: 12NN-3PM

## 沙律

### SALAD

 **菲達芝士火箭菜沙律** \$98  
菲達芝士、櫻桃蕃茄、塔賈斯卡橄欖、杏仁

**FETA CHEESE ROCKET SALAD**  
FETA CHEESE, CHERRY TOMATOES, TAGGIASCHE OLIVES, ALMOND

## 主菜

### MAIN COURSE

**意大利烤豬腩捲配季節蔬菜 (製作需時20分鐘)** \$178  
豬腩、日式山葵蛋黃醬、蔬菜

**ROASTED PORCHETTA W/  
GRILLED SEASONAL VEGETABLES (20 MINS)**  
PORK BELLY, WASABI MAYONNAISE, VEGETABLES

**炭烤安格斯封門柳配燒汁薯條 (製作需時20分鐘)** \$198  
安格斯封門柳、薯條、燒汁

**GRILLED ANGUS HANGER W/ FRENCH FRIES (20 MINS)**  
ANGUS HANGER, FRENCH FRIES, GRAVY

## 手工意粉、意大利飯

### PASTA & RISOTTO

 **卡邦尼煙肉意粉** \$118  
風乾豬面頰、佩克里諾芝士、手工意粉

**SPAGHETTI ALLA CARBONARA**  
GUANCIALE, PECORINO ROMANO CHEESE, HANDMADE SPAGHETTI

 **手工意式薯團配西西里蕃茄醬** \$118  
櫻桃蕃茄、火箭菜、巴馬臣芝士、羅勒

**GNOCCHI W/ SICILIAN TOMATO SAUCE**  
CHERRY TOMATOES, ROCKET, PARMENSAN CHEESE, BASIL

 **紅菜頭藍芝士意大利飯** \$128  
紅菜頭蓉、哥根蘇拿藍芝士、杏仁、意大利飯

**BEETROOT RISOTTO**  
BEETROOT PURÉE, GORGONZOLA, ALMOND, RISOTTO

## 加配小食 (半份)

### LIGHT BITES (HALF PORTION)

 **黑松露薯條配黑松露蛋黃醬** \$30  
**FRENCH FRIES WITH TRUFFLE MAYONNAISE**

**白鯷魚茄子蓉多士** \$30  
**BRUSCHETTA W/ EGGPLANT PURÉE**

**地中海風味烤多春魚** \$30  
**ROASTED CAPELIN W/ MEDITERRANEAN STYLE**

**意大利風乾火腿拼盤** \$30  
**ITALIAN COLD CUT PLATTER**

隨餐附送是日餐湯及黑咖啡或檸檬茶  
(其他飲品半價)

**SERVE WITH SOUP OF THE DAY &  
HOUSE BLACK COFFEE / HOUSE BLEND TEA WITH LEMON  
(HALF PRICE FOR OTHER DRINKS)**

 素食選項  
VEGETARIAN  菜式含芝士  
CHEESE

最低消費: 每人一杯飲品  
加一服務費 (四捨五入計算)  
本店接受現金、八達通、微信支付、香港支付寶、銀聯及信用卡付款 (VISA / MASTER)

MINIMUM CHARGE: ONE DRINK PER PERSON  
10% SERVICE CHARGE (ROUND OFF AFTER DECIMAL)  
ACCEPT CASH, OCTOPUS, WECHAT PAY, ALIPAY HK, UNION PAY & CREDIT CARD PAYMENT (VISA / MASTER)