

# A La Carte Menu

## Seafood Appetizers 海鮮開胃菜

## Starter 前菜

Hamachi Salad \$178  
油甘魚伴青蘋果沙律

Clams \$208  
香草蒜片白酒煮鮮蜆

Fresh King Prawn Toast \$208  
鮮拆大蝦多士

Seared Fresh Lobster Salad (Half Lobster 半隻) \$268  
火炙鮮龍蝦伴芒果牛油果沙律 (Whole Lobster 全隻) \$488

Classic Caesar Salad \$148  
經典凱撒沙律

+ Smoked Salmon 煙三文魚 \$188

Heirloom Tomato & Bocconcini Salad \$168  
蕃茄流心水牛芝士沙律

Beef Tartare with Caviar \$238  
魚子醬生牛肉他他

Foie Gras \$238  
香煎鵝肝配雜莓醬

## Soup 湯品

Porcini Tartufo Soup \$98  
黑松露牛肝菌忌廉濃湯伴手工麵包條

Lobster Bisque \$128  
意式龍蝦濃湯  
(+ Fresh lobster carpaccio 鮮拆龍蝦薄片 +\$80)

## HANDMADE Pasta & Risotto 手工意粉及意大利飯

Spaghetti Vongole \$208  
香草蒜片白酒煮鮮蜆意粉

Porcini Tartufo Risotto \$198  
即創意大利黑松露牛肝菌燉意大利飯

Pork Sausage Fusilli with Tomato Sauce \$208  
鮮蕃茄汁烤豬肉腸螺旋麵

Braised Beef Cheek Risotto \$208  
蕃茄牛面頰燉意大利飯

Tagliolini All'astice \$368  
鮮拆龍蝦手工幼蛋麵 (Half Lobster 半隻) \$506  
(Whole Lobster 全隻)

Duck Confit Beetroot Risotto \$248  
油封鴨腿伴紅菜頭意大利飯

## Main 主菜

Roasted Vegetables \$248  
素蔬菜千層塔

Miso Glazed Hamachi Kama \$248  
西京燒油甘魚鮫

Braised Beef Cheek \$268  
紅酒汁燴牛面頰伴法式手工薯蓉

Char-grilled M7 Wagyu Sirloin Steak (200g) \$458  
炭燒M7澳洲和牛西冷扒伴法式手工薯蓉

Roasted Lamb Rack \$348  
炭燒紐西蘭羊架伴椰菜花蓉

Char-grilled Fresh Lobster (Whole) \$488  
明爐炭燒鮮龍蝦

Chicken Fricassee (Half Chkcken 半隻) \$288  
蔬菜奶油燉雞 (Whole Chkcken 全隻) \$488

Char-grilled Beef Tenderloin with Seared Foie Gras \$508  
鵝肝牛柳伴法式手工薯蓉

Roasted Spanish Suckling Pig with Tangerine Sauce \$488  
慢烤西班牙乳豬配柑桔醬

Char-grilled US OP Ribeye Steak (800g) \$988  
炭燒美國肉眼牛扒伴薯條 (For 2-3 people) (2-3 人份量)

## Add-on 加配

Handmade Mashed Potato \$88  
法式手工薯蓉

Truffle Fries \$108  
意大利黑松露薯條