

A La Carte Menu

Seafood Appetizers 海鮮開胃菜

Beetroot Gravlax Fresh Salmon 紅菜頭醃漬鮮三文魚	\$168
Deep Fried Fresh Calamari 即炸鮮魷魚	\$188
Fresh King Prawn Toast 鮮拆大蝦多士	\$208
Seared Fresh Lobster Salad 火炙鮮龍蝦伴芒果牛油果沙律	(Half Lobster 半隻) \$308 (Whole Lobster 全隻) \$498

Starter 前菜

Classic Caesar Salad 經典凱撒沙律	\$158
+ Smoked Salmon 煙三文魚	\$198
Heirloom Tomato & Bocconcini Salad 蕃茄水牛芝士沙律	\$178
Beef Tartare with Caviar 魚子醬生牛肉他他	\$248
Foie Gras 香煎鵝肝配雜莓醬	\$248

Soup 湯品

Porcini Tartufo Soup 黑松露牛肝菌忌廉濃湯伴手工麵包條	\$98	Lobster Bisque 意式龍蝦濃湯 (+ Fresh lobster carpaccio 鮮拆龍蝦薄片 +\$80)	\$128
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HANDMADE Pasta & Risotto 手工意粉及意大利飯

Squid & Handmade Squid ink Tagliatelle (Chitarra) 魷魚配墨魚汁傳統手工長蛋麵	\$208	Braised Beef Cheek Handmade Pappardelle 芝士蕃茄牛面頰手工寬麵	\$208
Pork Sausage Fusilli with Tomato Sauce 鮮蕃茄汁烤豬肉腸螺旋麵	\$208	Porcini Tartufo Risotto 即创意大利黑松露牛肝菌燉意大利飯	\$208
Tagliolini All'astice 鮮拆龍蝦手工幼蛋麵	(Half Lobster 半隻) \$388 (Whole Lobster 全隻) \$526		

Main 主菜

Roasted Vegetables 素蔬菜干層塔	\$248	Miso Glazed Hamachi Kama 西京燒油甘魚鮫	\$248
Braised Beef Cheek 紅酒汁燴牛面頰伴法式手工薯蓉	\$268	Air-Dried Three-Yellow Chicken Thigh 風乾三黃雞腿配華多夫沙律	\$348
Roasted Lamb Rack 炭燒紐西蘭羊架伴椰菜花蓉	\$348	Roasted Spanish Suckling Pig with Tangerine Sauce 慢烤西班牙乳豬配柑桔醬	\$488
Char-grilled Fresh Lobster (Whole) 明爐炭燒鮮龍蝦	\$508	Char-grilled Beef Tenderloin with Seared Foie Gras 鵝肝牛柳伴法式手工薯蓉	\$508
Fruitwood Smoked A5 Kagoshima Wagyu 果木煙燻A5鹿兒島和牛	\$548	Char-grilled US OP Ribeye Steak (800g) 炭燒美國肉眼牛扒伴薯條	\$988 (For 2-3 people) (2-3 人份量)

Add-on 加配

Handmade Mashed Potato 法式手工薯蓉	\$88	Truffle Fries 意大利黑松露薯條	\$108
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