

STANDARD DINNER SET 標準套餐

\$ 368 Per Head 每位

All prices are subject to 10% service charge

所有價格需加收10%服務費

SOUP OF THE DAY 是日餐湯

PLEASE ASK YOUR SERVER FOR MORE DETAILS 請向店員查詢

APPETIZER 前菜 (choose one)(請選擇一款)

CRISPY POLENTA, corn, tomato aioli, parmigiano, pistachio 🌿🥜🍷🧀
香脆粟米糕，粟米、番茄蒜泥蛋黃醬、帕馬森芝士、開心果

CHICKEN LIVER FOCACCIA, port wine, pickled onion, pancetta, cocoa 🍷
雞肝醬多士，波特酒、醃洋蔥、義式煙肉、可可、橙皮

KOHLRABI FETTUCINI, green apple, greek yoghurt, pomegranate 🌿🍷
青蘋果球莖甘藍「闊條麵」，青蘋果、希臘乳酪、石榴籽

PICKLED BEETROOT SALAD, orange, pistachio, yoghurt, rocket 🌿🍷
醃紅菜頭沙律，香橙子、開心果、乳酪、火箭菜

CHERRY TOMATOES SALAD, sundried tomatoes, mixed greens 🌿🍷
櫻桃番茄沙律，半曬乾番茄、混合蔬菜

MAIN COURSE 主菜 (choose one)(請選擇一款)

TOMATO GARLIC & CHILI AGLIO E OLIO, sundried tomatoes, tagliatelle 🌿🌶️
番茄蒜香辣椒橄欖油麵，半曬乾番茄、闊扁意粉

SICHUAN PEPPER CARBONARA, pappardelle, guanciale, parmigiano, egg yolk 🌶️🧀
川椒卡邦尼寬帶麵，義式豬頰肉、帕馬森芝士、蛋黃

OXCHEEK PAPPARDELLE, port wine, bell pepper, parmigiano, parsley 🧀🍷
牛頰肉寬帶麵，波特酒、甜椒、帕馬森芝士、歐芹

SHORT RIB AGNOLOTTI IN CONSOMME, caramelised onion, thyme 🍷
牛小排餃子清湯，焦糖洋蔥、百里香

MORELS RISONI, port wine, parmigiano, cream, cocoa 🌿🧀🍷
羊肚菌米型意粉，波特酒、帕馬森芝士、奶油、可可

MORELS PAPPARDELLE, cream, port wine, parmigiano, cocoa 🌿🧀🍷
羊肚菌忌廉寬帶麵，奶油、波特酒、帕馬森芝士、可可

EGGPLANT CAPONATA, fried duck egg, shoestring fries, olives, tomatoes 🌿🍷
西西里燉茄子燉菜，煎鴨蛋、鞋帶薯條

HONEY GLAZED SPRING CHICKEN (HALF), mushrooms, spinach, jus 🍷🍷 (WHOLE +\$30)
蜜糖烤春雞（半隻）配三色菇，蘑菇、菠菜、雞汁（全隻+\$30）



Please make us aware of any allergies or requirements 請告知我們任何過敏或特殊需求

🌿 - Vegetarian 素食 🌶️ - Maybe Spicy 可能含辣 🥜 - Nuts 堅果 🧀 - Cheese 芝士 🍷 - Alcohol 酒精 🍷 - Lactose Free 無乳糖 🍷 - Gluten Free 無麩質

casa


STANDARD DINNER SET


標準套餐



All prices are subject to 10% service charge

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DESSERTS 甜品 (choose one)(請選擇一款)

TOFU PANNA COTTA, cream, red sugar, soy sauce caramel 
豆腐奶凍, 奶油, 紅糖, 醬油焦糖

AFFOGATO, french vanilla soft gelato, espresso 
濃縮咖啡淹沒雪糕, 法式雲呢拿軟雪糕

STRAWBERRY SUNDAE, french vanilla soft gelato, baked strawberries, mixed nuts  
士多啤梨 新地雪糕, 法式雲呢拿軟雪糕, 焗士多啤梨, 堅果

CHOCOLATE & HONEYCOMB SUNDAE, french vanilla soft gelato, chocolate sauce 
朱古力 & 蜂蜜脆 新地雪糕, 法式雲呢拿軟雪糕, 手工朱古力汁

TIRAMISU, mascarpone, amaretto, espresso   (+ \$10)
提拉米蘇, 馬斯卡芝士, 杏仁酒, 濃縮咖啡 (+ \$10)

DRINKS ADD-ON

飲品添加

(Limited to one drink per set)

(每位限加一杯)

SPARKLING WINE

有氣酒

SAINT - LOUIS' BLANC DE BLANCS BRUT N.V

+ \$58 / GLS

PROSECCO BRUT DOC 'CASA GHELLER' N.V

+ \$62 / GLS

HOUSE WHITE

白酒

ELSA BIANCHI TORRONTES 2023

+ \$58 / GLS

CANALETTO PINOT GRIGIO 2023

+ \$62 / GLS

HOUSE RED

紅酒

MONTEPULCIANO D'ABRUZZO ITALIANO 2022

+ \$58 / GLS

ALTOS LAS HORMIGAS CLASICO MALBEC 2021

+ \$62 / GLS

COCKTAIL

雞尾酒

APEROL SPRITZ

+ \$62 / GLS

PEACH BELLINI

+ \$62 / GLS

MARGARITA

+ \$62 / GLS

MOCKTAIL

無酒精雞尾酒

PASSION FRUIT BELLINI

+ \$62 / GLS

ORIENTAL MULE

+ \$62 / GLS

HIBISCUS COOLER

+ \$62 / GLS

ESTRELLA DAMM DRAUGHT BEER 生啤

+ \$62 / GLS

LEMON TEA 檸檬茶








+ \$30 / GLS

REGULAR COFFEE 咖啡

+ \$30 / GLS

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 - Vegetarian 素食  - Maybe Spicy 可能含辣  - Nuts 堅果  - Cheese 芝士  - Alcohol 酒精  - Lactose Free 無乳糖  - Gluten Free 無麩質



PREMIUM DINNER SET 升級套餐

\$ 398 Per Head 每位

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APPETIZER 前菜 (choose one)(請選擇一款)



ANY ONE APPETIZER FROM STANDARD DINNER SET

標準套餐中任何一款前菜

BURRATA & STRAWBERRIES, baked strawberries, pine nuts, balsamic vinegar    
意大利半軟芝士伴士多啤梨，焗士多啤梨、松子、黑醋

BURRATA & PARMA HAM, San Daniele 24months, sundried tomato, rocket, balsamic  
意大利半軟芝士伴帕爾馬火腿，半曬乾番茄、火箭菜、黑醋


CLAMS, kaffir oil, charred carrot broth, nut puree, paprika  
濃湯煮蜆，香茅油、炭烤蘿蔔湯、堅果泥、紅椒粉



OCTOPUS CARPACCIO, basil aioli, tomato coulis, pancetta, rocket  
八爪魚薄片，羅勒蒜泥蛋黃醬、發酵番茄、義式煙肉、火箭菜



MAIN COURSE 主菜 (choose one)(請選擇一款)

ANY ONE MAIN COURSE FROM STANDARD DINNER SET


標準套餐中任何一款主菜


SHELLFISH TAGLIATELLE, tiger prawns, blue crab, datterino tomatoes, parsley 
甲殼海鮮闊扁意粉，虎蝦、藍蟹、番茄、歐芹油



OCTOPUS RISONI, fermented tomatoes, basil aioli, mozzarella, paprika  
慢煮八爪魚，蒜片、帕馬森芝士、醃茴香、黃酒、馬鈴薯、紅椒粉


BLACK COD RISONI, bottarga, vin jaune, pickled fennel, lemon  
阿拉斯加黑鱈魚，烏魚子、黃酒、醃茴香、檸檬

RED PRAWN TARTARE & STRAWBERRY RISONI, parmigiano, basil, pine nuts 
紅蝦鞭伴草莓，帕馬森芝士、羅勒、松子、紅蝦油








KUMO OYSTER, cocoa shells, parmigiano, basil oil, cream, seaweed powder  (6 sets available each day)
熊本蠔，手工蠔殼、帕馬森芝士、羅勒油、奶油、海帶粉 (每日限量6份)

24HR SHORT RIB (5OZ), horseradish cream, butter mash, cocoa jus  (8OZ +\$50) (15OZ +\$160)
24小時慢燉牛小排(5oz), 辣根奶油, 牛油薯蓉, 可可肉汁

LAMB RACK, 3 bones, chimichuri emulsion, potato, coffee maple jus   (+ \$60)
香烤羊架, 3支骨, 阿根廷青醬, 馬鈴薯, 咖啡楓糖肉汁 (+ \$60)

BLACK COD ACQUA PAZZA, seafood broth, clams, fregola  (+ \$100)
高湯煮黑鱈魚, 海鮮湯, 沙白蜆, 珍珠麵, 蒜片, 車厘茄 (+ \$100)

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