

casa

WEEKDAY LUNCH SET 商務午餐

\$ 178 for 2 courses 兩度菜
\$ 198 for 3 courses 三度菜
All prices are subject to 10% service charge

所有價格需加收10%服務費



include:
free-flow still
or
sparkling water

送 無限暢飲 蒸餾水
或 氣泡水

APPETIZER 前菜 (choose one)(請選擇一款)

SOUP OF THE DAY, please ask your server for more details
是日餐湯 - 請向店員查詢

BURRATA & PARMA HAM SALAD, sundried tomato, mixed greens, balsamic 🍷🍷 (+\$20)
意大利半軟芝士伴帕爾馬火腿沙律, 半曬乾番茄、混合蔬菜、黑醋 (+\$20)

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

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

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

OCTOPUS RISONI, fermented tomatoes, basil aioli, mozzarella, paprika 🌶️🧀 (+\$30)
慢煮八爪魚米型意粉, 蒜片、帕馬森芝士、醃茴香、黃酒、馬鈴薯、紅椒粉 (+\$30)

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


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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

CANALET 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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素食



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可能含辣



- Nuts
堅果



- Cheese
芝士



- Alcohol
酒精



- Lactose Free
無乳糖



- Gluten Free
無麩質