

STARTERS 前菜	CRISPY POLENTA 	\$85
	Tomato Aioli Parmigiano Pistachio 香脆粟米糕	
	BURRATA WITH PEACHES 	\$128
	Summer Peaches Amaretto Nut Mix 水牛芝士配蜜桃	
	OCTOPUS CARPACCIO	\$168
	Basil Aioli Fermented Tomato Coulis Baked Pancetta 八爪魚薄片	
CURED SALMON	\$175	
Salmon Roe Grapefruit Yoghurt Cream 鹽漬三文魚		
KOHLRABI FETTUCINI 	\$128	
Green Apple Greek Yoghurt Pomegranate 青蘋果球莖甘藍「闊條麵」		
CLAMS	\$138	
Kaffir Oil Charred Carrot Broth Nut Puree 濃湯煮蜆		
PASTA 手工意粉	CHILI GARLIC TAGLIATELLE  	\$158
	Datterino Tomatoes Dried Chili Pecorino 蒜香辣椒闊扁意粉	
	LOBSTER RAVIOLI	\$238
	Lobster Head Sauce Brandy Bottarga 龍蝦雲吞	
	MORELS PAPPARDELLE 	\$188
	Cream Port Wine Aged Parmigiano 羊肚菌忌廉寬帶麵	
	SHELLFISH TAGLIATELLE	\$198
Tiger Prawns Blue Crab Datterino Tomatoes 甲殼海鮮闊扁意粉		
OXCHEEK PAPPARDELLE	\$178	
Port Wine Bell Pepper Aged Parmigiano 牛頰肉寬帶麵		
CLASSIC CARBONARA	\$168	
Pappardelle Peppercorn Guanciale 卡邦尼寬帶麵		

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE
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M A I N	CATCH OF THE DAY	\$215
主菜	Riesling Fish Consommé Parsley Oil 是日漁獲	
	EGGPLANT CAPONATA	\$178
	Fried Duck Egg Shoestring Fries 西西里燉茄子	
	LAMB RACK	\$308
	Honey Lemon Butter Mint Oil Fried Potatoes 羊架	
	WAGYU PICANHA	\$258 \$378
	SRF Black Label Horseradish Butter Mash Beef Jus 和牛里脊	4oz 8oz 四安士 八安
	HONEY GLAZED CHICKEN	\$148 \$235
	Italian Spring Chicken Chicken Jus Assorted Mushroom 蜜糖烤春雞配三色菇	Half Whole 半隻 全隻
S I D E S	SOURDOUGH with Pistachio Butter	\$45
配菜	酸種麵包配開心果牛油	
	MASHED POTATO Butter, Idaho Potato	\$45
	香滑牛油薯蓉	
	ROASTED DATTERINO TOMATOES	\$65
	香烤DATTERINO番茄	
	PICKLED BEETROOT SALAD	\$76
	醃漬紅菜頭香橙沙律	
D E S S E R T	TIRAMISU	\$88
甜品	Mascarpone Amaretto Espresso 提拉米蘇	
	TOFU PANNA COTTA	\$58
	Cream Red Sugar Soy Caramel 秘製豆腐奶凍	
	SPRING BASQUE CHEESECAKE	\$88
	Kaffir Lime Thai Mango 燒焦的乳酪蛋糕	

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