

STARTER

前菜

✔ **CRISPY POLENTA**

Tomato Aioli | Parmigiano | Pistachio

✔ 香脆粟米糕

OR

OCTOPUS CARPACCIO

Basil Aioli | Fermented Tomato Coulis | Baked
Pancetta

八爪魚薄片

OR

✔ **KOLHRABI FETTUCINI + \$20**

Green Apple | Greek Yoghurt | Pomegranate

✔ 青蘋果球莖甘藍「闊條麵」

OR

CLAMS + \$25

Kaffir Oil | Grilled Carrot Broth | Nut Puree

濃湯煮蜆

DESSERT

甜品

TIRAMISU + \$10

Mascarpone | Amaretto | Espresso

提拉米蘇

OR

TOFU PANNA COTTA

Cream | Red Sugar | Soy Sauce

秘製豆腐奶凍

OR

BASQUE CHEESECAKE + \$10

Kaffir Lime | Thai Mango

燒焦的乳酪蛋糕

MAINS

主菜

✔ **CHILI GARLIC TAGLIATELLE**

Datterino Tomatoes | Dried Chili | Pecorino

✔ 蒜香辣椒闊扁意粉

OR

✔ **MORELS PAPPARDELLE**

Cream | Port Wine | Aged Parmigiano

羊肚菌忌廉寬帶麵

OR

SHELLFISH TAGLIATELLE

Tiger Prawns | Blue Crab | Datterino Tomatoes

甲殼海鮮闊扁意粉

OR

OXCHEEK PAPPARDELLE

Port Wine | Bell Pepper | Aged Parmigiano

牛頰肉寬帶麵

OR

CLASSIC CARBONARA

Pappardelle | Peppercorn | Guanciale

卡邦尼寬帶麵

OR

HONEY GLAZED CHICKEN+ \$20

Italian Spring Chicken | Chicken Jus | Assorted
Mushroom

蜜糖烤春雞配三色菇

OR

EGGPLANT CAPONATA

Fried Duck Egg | Shoestring Fries

西西里燉茄子

\$238 (PER HEAD)

PARTICIPATION OF THE ENTIRE TABLE

必須全桌參與

ALL ARE SUBJECT TO 10% SERVICE CHARGE

所有價格均需加收 10%服務費

DRINKS PER SET
追加跟餐飲品(一次)

HOUSE RED 精選紅酒	+ \$45 / GLS
HOUSE WHITE 精選白酒	+ \$45 / GLS
SPARKLING WINE 艾普羅氣泡酒	+ \$45 / GLS
APEROL SPRITZ 艾普羅氣泡酒	+ \$45 / GLS
SUNTORY PREMIUM MALT (HALF PINT) 生啤 (半品脫)	+ \$40 / GLS
ANY MOCKTAIL Passion Fruit Bellini Oriental Mule Amore 任何無酒精特飲	+ \$35 / GLS
LEMON TEA Hot Iced 檸檬茶	+ \$30 / GLS
REGULAR COFFEE Hot Iced 咖啡	+ \$30 / GLS
FREE FLOW RED WHITE SPARKLING 無限暢飲 精選紅酒 精選白酒 氣泡酒	+ \$178 / 2HRS

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE
所有價格均需加收 10%服務費