


A la Carte Menu

Appetizer

Parma Ham with Melon
巴馬火腿配香瓜 \$108

Caesar Salad with Smoked Salmon
凱撒沙律配煙三文魚 \$98

Chicken Wing with Honey Mustard
蜜糖芥末雞翼 \$98

Sauteed Wild Mushroom
with Black Truffle 
黑松露炒野菌 \$98

Soup

Soup of the Day
精選餐湯 \$58

Dessert

French Patisserie
法式精選甜品 \$68

Fresh Fruit Platter
鮮果碟 \$48

Main Course

Panfried US Sirloin with Gravy
served with Potatoes & Grilled Vegetables
香煎美國西冷配燒汁伴薯仔及扒菜 \$228

Braised Lamb Shank with Red Wine
served with Potatoes & Grilled Vegetables
意式燴羊仔膝配薯仔及扒菜 \$228

Panfried Salmon with Tomato Salsa
served with Asparagus & Guacamole
香煎三文魚配蕃茄沙沙伴蘆筍及牛油果醬 \$198

Grilled Spring Chicken with Mashed Potato
& Grilled Seasonal Vegetables
燒春雞伴薯茸及扒時蔬 \$188


Side dish: Creamy Spinach/ Truffle Mashed
Potatoes/ French Fries
配菜: 忌廉菠菜/ 松露薯茸/ 炸薯條 \$58

Pasta & Risotto

Risotto with Whole Lobster Tail
原隻龍蝦尾意大利飯 \$198

Ink Pasta with Shrimp in Spicy Tomato
香辣蝦肉墨汁意粉 \$138

Spaghetti Carbonara
卡邦尼意粉 \$138

Spaghetti with Pesto Sauce 
香草汁雜菜意粉 \$128

Risotto with Porcini 
牛肝菌意大利飯 \$128