# 無限意式週末午餐 NEVER ENDING ITALIAN WEEKEND LUNCH MENU

## <u>前菜及沙律</u> APPETIZER AND SALAD

● 離製三文魚薄片 Cured Salmon Carpaccio 酥炸魷魚 Fried Calamari 冷切肉拼盤 Cold Cuts Board

生牛肉塔塔 Beef Tartare

吞拿魚地中海沙律 Mediterranean Tuna Salad ● 番茄水牛芝士沙律
Tomato and Bocconcini Salad

#### <u>湯</u> SOUP

漁夫濃湯
 Fisherman's Soup

豬面頰南瓜湯 Guanciale Pumpkin Soup 野菌濃湯 Wild Mushroom Soup

#### <u>意粉及燴飯</u> PASTA AND RISOTTO

◆ 香蒜海鮮意粉

Garlic Seafood Spaghetti

肉丸弦線意粉 Meatball Chitarra 牛肉千層麵 Beef Lasagna

奶油蛋黃醬通心粉 Penne Carbonara 野菌燴飯 Wild Mushroom Risotto

南瓜雲吞 Pumpkin Ravioli

#### <u>薄餅</u> PIZZA

火腿芝士薄餅 Prosciutto 四式芝士薄餅 Four Cheese 煙熏豬肉薄餅 Cured Pork

野菌薄餅 Wild Mushrooms

辣肉腸薄餅 Pepperoni 瑪格麗特薄餅 Margherita

## 甜品 DESSERT

提拉米蘇 Tiramisu 芝士蛋糕 Ricotta Cheese Cake 軟心朱古力蛋糕 Warm Chocolate Cake

野莓奶凍 Wild Berries Panna Cotta 咖啡雪糕 Affogato 草莓果昔 Strawberry Zabaglione

咖啡或茶 Coffee or Tea

每位 成人 248

小童 (6-12 歲) 120

Per Person Adult

Children (6-12 years old)

② 含可持續發展海產 Contains Sustainable Seafood

# 無限意式週末午餐 NEVER ENDING ITALIAN WEEKEND LUNCH MENU

## <u>主菜</u> MAIN CROUSE

香烤 M6 和牛配薯茸 Grilled M6 Wagyu Beef with Mashed Potatoes 開心果脆皮焗羊排 Pistachio Crusted Lamb Racks 脆皮烤乳豬配燒汁 Roasted Suckling Pig with Natural Jus

帕瑪森雞肉 Chicken Parmigiana → 蒜香黃油煎大蝦 Pan-fried Jumbo Prawn with Garlic Butter Sauce 一 西西裡風味煎海鱸魚柳
Sicilian Style Pan-fried Seabass Fillet

主菜每份另加 100 Each Main Course Additional 100

## <u>酒精暢飲</u> ALCOHOLIC BEVERAGE FREE FLOW

生啤酒 / 白葡萄酒 / 紅葡萄酒 Draft Beer / White Wine / Red Wine

酒精暢飲每位另加 168 Alcoholic Beverage Additional 168 Per Person

僅限堂食。酒精飲品的酒精濃度達 1.2%以上。

▼ 素食 Vegetarian