

# FESTIVE SET LUNCH MENU

## APPETIZERS

Baby Octopus Stew with Tomato Sauce, Potatoes and Garlic Bread (add\$40)

意式燴八爪魚配薯仔及蒜蓉包(加\$40)

or

Daily Soup (Please check with our staff)

是日餐湯

or

Buffalo Mozzarella with Parma Ham, Cherry Tomato, Fresh Basil and Extra Virgin Olive Oil

巴馬火腿配水牛芝士, 車厘茄, 羅勒葉及橄欖油

## MAIN DISHES

Pizza Margherita (7 inches) with Mozzarella, Fresh Basil and Tomato Sauce

蕃茄芝士羅勒薄餅(7吋)

or

Pizza Barbecue Chicken (7 inches) with Barbecue Sauce, Chicken Breast, Onion and Mozzarella

烤雞胸薄餅(7吋)配燒汁, 洋蔥及水牛芝士

or

Homemade Tagliatelle with Wagyu Beef Bolognese and Porcini Mushrooms

自家製寬麵配和牛肉醬及牛肝菌

or

Homemade Tagliolini with Mixed Seafood, Asparagus, and Sardinian Bottarga (add \$60)

自家製幼麵配雜錦海鮮, 蘆筍及薩丁尼亞烏魚子(加\$60)

or

Pan Seared Seabass with Asparagus, Chestnut and Mushroom Puree

香煎海鱸魚配蘆筍, 栗子及蘑菇蓉

or

Charcoal Grilled Iberico Pork Presa with Brussels Sprouts, Orange and Apricot Puree

炭燒西班牙黑毛豬配小椰菜, 香橙及杏脯蓉

## DESSERTS

Dark Chocolate Cake with Mixed Berries

黑朱古力蛋糕配雜草莓

or

Traditional Italian Panettone with Vanilla Ice-cream

意大利聖誕麵包配香草雪糕

**2 Courses \$238 | 3 Courses \$298**

**二道菜 \$238 | 三道菜 \$298**

**Add \$30 for Coffee or Tea | 咖啡或茶 加 \$30**

**One glass of House Red or White Wine (Add \$50) or Sparkling Wine (Add \$60)**

*All prices are in Hong Kong dollars and subject to 10% service charge*