



APPETIZERS

COLD DISHES

Seasonal Mixed Green Salad Datterino tomato, shallot, balsamic vinaigrette	\$ 160
Caesar Salad Roasted Prawn, crispy guanciale ham, Parmesan, croutons	\$ 190
Buffalo Burrata Organic tomatoes, basil, balsamic dressing	\$ 190 /half \$ 340 /whole
Vitello Tonnato Veal loin, tuna sauce, rocket, cherry tomatoes	\$ 240
Italian Fassona Beef Tartare Rocket, cherry tomato, chives, Parmesan shaves	\$ 250
Prime Selection of Cold Cuts Assorted air dried and cured meats	\$ 290
Red Prawn Tartare Sicilian Red Prawn, Osetra Caviar, Orange Dressing and Fennel Salad	\$ 380

HOT DISHES

Classic Minestrone Soup Mixed vegetables and pesto	\$ 160
Eggplant Parmigiana Baked eggplant with tomato sauce, Parmesan cheese, mozzarella and fresh basil	\$ 200
Italian Veal Tripe Stewed with tomato, onions, Parmesan cheese	\$ 220
Baby Octopus Stew of Italian "Moscardini" baby octopus, potatoes, tomato sauce, garlic bread *CIAK Signature	\$ 290
Fritto Misto Deep fried selection of only Italian seafood with classic condiment	\$ 290
*CIAK Scrambled Egg Italian egg with Black Truffle	\$ 580
*CIAK Baked Smoked Scamorza Cheese Homemade sausage with Black Truffle	\$ 680

*CIAK signature dishes are not entitled to discounts or any promotion offers
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FROM THE BAKERY

HOMEMADE PIZZA - 36 HOURS NATURAL FERMENTATION

Margherita Tomato sauce, mozzarella and fresh basil	\$ 170
Pesto Mozzarella, pesto sauce, semi-dried cherry tomato, sun-dried tomato and shaved parmesan cheese	\$ 190
Mediterranea Mozzarella, tomato sauce, Mediterranean anchovies, black olives and garlic oil	\$ 190
Piccante Tomato sauce, spicy salame and mozzarella	\$ 200
Bologna Mozzarella, mortadella ham, fresh buffalo burrata, pistachio crumbles	\$ 210
Tonno Confit Spanish tuna belly, roasted Italian red onions, cherry tomatoes, mozzarella and black olives	\$ 220
Bufala Tomato sauce, fresh buffalo mozzarella and basil	\$ 230
Norcina Homemade sausage, mushroom and mozzarella	\$ 240
Prosciutto and Formaggi Parma ham, gorgonzola, taleggio cheese, mozzarella	\$ 240
Estiva Mozzarella, cherry tomato, rocket, Parma ham and shaved parmesan	\$ 260
2 Gusti Pick your 2 favorites from the above selection	\$ 280
*CIAK Tartufo Nero Sausage, taleggio, mozzarella, Italian egg yolk, Black Truffle	\$ 1680

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FROM THE PASTA BAR

HOMEMADE PASTA

Tagliolini Pesto sauce with Datterino cherry tomato and French Beans	\$ 190
Tagliolini Classic carbonara	\$ 210
Tagliatelle Wagyu beef Bolognese in traditional style	\$ 240
Ravioli Alaskan King Crab, Prawn, Scallop stuffed, confit tomato, broccoli emulsion	\$ 390
Fettuccine Sicilian red prawns, zucchini, cherry tomatoes, and Sardinian Bottarga *CIAK Signature	\$ 390
*CIAK Tagliolini Classic Carbonara with Black Truffle	\$ 680
*CIAK Gnocchi Mushroom and Gorgonzola cheese with Black Truffle	\$ 680

ARTISANAL PASTA "MASSIMO MANCINI"

Fusilloni Porcini mushrooms, Pancetta Ham, mascarpone tomato sauce	\$ 230
Mezze Maniche Homemade sausage, mushroom with Pecorino cheese cream sauce	\$ 240
Spaghetti Garlic, olive oil and chilli pepper with Sardinian bottarga	\$ 250
Trenette Clams with garlic, olive oil and chilli pepper	\$ 320

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FROM THE CHARCOAL GRILL

MEAT

Homemade Sausage with Roasted Potatoes *CIAK Signature	\$ 180
>> Choose in between the classic or the spicy version from our Chef's original recipe	
Iberico Pork Neck 200 gr Spain	\$ 290
Whole Spring Chicken 500 gr US	\$ 360
Beef Tenderloin 150 gr US	\$ 390
Lamb Chop Scottadito Style 280 gr US	\$ 420
Prime Sirloin Steak 260 gr US	\$ 450
*CIAK Iberico Pork Neck with Black Truffle 200 gr Spain	\$ 780

(30-45 minutes preparation time)

Prime Bone in Rib Eye 1.2 kg US	\$ 1300
Fiorentina Style Mayura T-Bone Steak 1.5 kg Australia	\$ 1900

>> All meat dishes are served with CIAK mustard sauce and horseradish cream

FISH

Pan-Fried Cod Seafood jus, clams and green asparagus Alaska	\$ 360
Whole Grilled Seabass (for two) Italy	\$ 680

CHOOSE YOUR OWN SIDES

\$ 80 /Portion

Roasted potatoes	Grilled mixed seasonal vegetables
Mashed potato	Sautéed spinach
Potato fries	Mixed green salad
Sautéed mushrooms	*CIAK Black Truffle Mashed Potato \$ 180

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FROM THE PASTRY

DESSERTS

Pink Pavlova Crispy meringue, white chocolate cream, strawberry sorbetto	\$ 100
Peach Almond Cake Frozen sabayon mousse, lychee sorbetto	\$ 120
Apple Crumble Tart Vanilla ice cream	\$ 130
Fondant Warm chocolate and amaretto fondant, coconut ice cream	\$ 130
Flourless Cake Soft chocolate cake, cherry compote, stracciatella ice cream	\$ 130
Tiramisu Lady finger sponge, coffee jelly, coffee ice cream	\$ 140
Lemon Tart Soft meringue, praline crumbles, vanilla ice cream	\$ 140
Gelato and Sorbetto with crumbles and berries	Per Scoop \$ 50
- Gelato: chocolate, stracciatella, vanilla, coffee, hazelnut, coconut	
- Sorbetto: lemon, strawberry, lychee	

CHEESES

Fine Italian Cheese Fresh and Aged selected from the best producers	\$ 190
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