

PASTA LUNCH

意粉套餐午餐

A + **B** 2-Course 二道菜套餐 | 158 Per Person
A + **B** + **C** 3-Course 三道菜套餐 | 208 Per Person



A

STARTER 前菜

DAILY SOUP
是日餐湯

B

MAIN COURSE 主菜

MULTIGRAIN RISOTTO (V)

Fresh green pea, ricotta cheese, barley, lentils, pea puree
多穀物燴飯 (素) 青豆、瑞可塔芝士、大麥、扁豆、青豆蓉

Or

CARBONARA LINGUINE supplement +18

Guanciale, Pecorino, Parmigiano Reggiano
卡邦尼意粉、風乾豬頰肉、巴馬臣芝士

Or

SPAGHETTI AGLIO E OLIO (V)

Garlic, parsley, chili & extra virgin olive oil
香蒜橄欖油意粉、蒜蓉、蕃茜、椒碎、特級初榨橄欖油

C

DESSERT 甜品

CAKE OF THE DAY

Made in-house
是日精選蛋糕

V - Vegetarian 素食

Subject to 10% service charge 另加10%服務費

Mediterranean Lunch

地中海菜午市套餐



A + **B** 2-Course 二道菜套餐 | 198 Per Person
A + **B** + **C** 3-Course 三道菜套餐 | 248 Per Person

A

Starter 前菜 (choose one 請選其一)

DAILY SOUP
是日餐湯

DAILY SALAD
是日沙律

ADD-ON FOCACCIA BREAD
+30 Per Person
baked in-house
佛卡夏麵包、自家烘焙

B

Main Course 主菜 (choose one 請選其一)

CLASSIC STEAK FRITES supplement +88
Australian Wagyu M4 Flank steak (150g)
澳洲和牛M4牛腹排 (150g) (加+\$88)

MEDITERRANEAN BOWL
Slow cooked chicken breast, quinoa, rocket, green olive, hummus, avocado, cherry tomato, chickpea cracker and harissa sauce
地中海碗、慢煮雞胸肉、藜麥、火箭菜、青橄欖、鷹嘴豆泥、牛油果、車厘茄、鷹嘴豆脆餅、配哈里薩辣醬

OPEN CLUB SANDWICH
Sous vide chicken breast, butter lettuce, Amatriciana sauce, mornay sauce, pickled shallot, mustard seed
公司三文治、低溫慢煮雞胸肉、牛油生菜、義式番茄醬、莫爾內芝士醬、醃珍珠洋蔥、芥末籽

FISH OF THE DAY supplement +68
sun-dried tomato chutney, green olive, capers, pil pil sauce, polenta
是日精選魚 (加\$68) 紅鯛魚、風乾番茄酸辣醬、青橄欖、酸豆、西班牙Pil Pil 醬、玉米糊 (加+\$68)

DUCK PAPARDELLE supplement +28
Confit duck leg, tomato, foie gras torchon, pancetta, sage
油封鴨腿、番茄、鵝肝卷、意式煙肉、鼠尾草 (加+\$28)

BEEF CHEEK RISOTTO supplement +28
Braised beef cheek, beef jus, chive
牛面頰燴飯、慢燉牛面頰、牛肉原汁、香蔥 (加+\$28)

C

Dessert 甜品 (choose one 請選其一)

TIRAMISU
Earl grey cremeux, chocolate cookie, coffee sponge cake, mascarpone
提拉米蘇、伯爵茶忌廉、朱古力餅碎、咖啡海綿蛋糕、馬斯卡彭芝士

AFFOGATO supplement +30
Classic vanilla Milk & Cream ice cream with a shot of espresso
意式咖啡配雪糕 (加+\$30) 經典雲呢拿牛奶忌廉雪糕，配上一shot濃縮咖啡

KUMQUATS
Kumquats curd, sponge, kumquat jelly, citrus zest mousse, perilla ice cream
金桔紫蘇雪糕、金桔凝乳、海綿蛋糕、金桔啫喱、柑橘皮慕絲、紫蘇雪糕

V - Vegetarian 素食

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DRINKS 飲品

MINERAL WATER 礦泉水

Sparkling Antipodes, NZ 氣泡水 0.5L | 45 1L | 80

Still Antipodes, NZ 礦泉水 0.5L | 45 1L | 80

JUICE 果汁 +65

Apple 蘋果

Orange 香橙

Pineapple 菠蘿

BLACK COFFEE 咖啡 +30

WHITE COFFEE 牛奶咖啡 +40

Iced Coffee 凍 +5

Decaf 低咖啡因 +5

Soy Milk 轉豆奶 +5

TEA 紅茶 +40

English Breakfast 英國早餐茶

Earl Grey 伯爵茶

Red Rose 紅玫瑰

Organic Jasmine Green 有機茉莉綠茶

Long Jing Xifeng 龍井西鳳

Strawberry Fields 草莓

Ginger Green Peach 薑味綠茶蜜桃

Blueberry Muffin 藍莓鬆餅

Persimmon Peach 柿子蜜桃

White Peony 白牡丹

Chamomile 洋甘菊茶

Fresh Mint Tea 新鮮薄荷茶

MOCKTAILS 無酒精特飲

One Mocktail of your choice from our list +68
加配\$48無酒精雞尾酒一杯



B - A - L - Y

Blackberry, Apple, Lychee, Yuzu
黑莓、蘋果、香茅、柚子



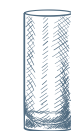
THE ENGLISH ROSE

Strawberry, Basil, Citrus & Soda
士多啤梨、羅勒、柑橘、梳打水



ELDERFLOWER MOJITO

Elderflower, Mint, Lime & Soda
接骨木花、薄荷、青檸、蘇打水



THYME OF MY LIFE

Raspberry, Thyme, Orange juice
紅莓、百里香、橙汁

BUBBLES 氣泡飲料

Non-alcoholic Tea Cha Sparkling Tea, HK 80

Bailly-Lapierre 'Brut de Charvis', NV, Chardonnay/
Pinot Noir/ Burgundy, FRANCE 125

Maison Mirabeau 'La Folie' Sparkling Rosé, NV,
Grenache/Syrah Côtes De Provence, FRANCE 125

WINES BY THE GLASS 杯裝葡萄酒

ROSÉ AND WHITE 玫瑰紅酒及白酒

Maison Mirabeau Pure, 2022, Grenache / Syrah, Côtes De Provence, FRANCE 105

Rieslingfreak No.33, 2023, Riesling, Clare Valley, AUSTRALIA 130

Tenuta di Corte, Giacobbe, 2022, Pinot Grigio, Veneto, ITALY 125

Auntsfield Single Vineyard, 2023, Sauvignon Blanc, Marlborough, NEW ZEALAND 140

RED 紅酒

Martinborough Vineyard 'Te Tera', 2021, Pinot Noir, Martinborough, NEW ZEALAND 105

Château Roylland Grand Cru, 2017 Merlot/ Cab Franc, Saint-Emilion, FRANCE 170

Cherubino 'The Yard', 2021, Cabernet Sauvignon, Frankland River, AUSTRALIA 140

Mount Langi Cliff Edge, 2020, Shiraz, Grampians, AUSTRALIA 140

