

The best way to enjoy your *seafood*



**STEFANO
MASANTI**


ONE MICHELIN STAR
由米芝蓮一星意大利名廚主理



Si Simply Italian



si_simplyitalian



Shop G03 G/F,
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Beer-battered Cod Fish HK\$168

with lettuce, tomatoes & tartare sauce

炸銀鱈魚意大利包配生菜、蕃茄及他他醬

wine pairing: Sassella DOCG Nobili 2016 HK\$ 89/glass

Norwegian smoked salmon HK\$178

Buffalo Mozzarella, shallot, lettuces, pickle cucumber & lemon dill mayonnaise

挪威煙三文魚意大利包配水牛芝士、蔥、生菜、醃青瓜及檸檬蛋黃醬

wine pairing: Reva Sauvignon Blanc DOC 2015 HK\$ 88/glass

Grilled octopus tentacles HK\$188

Buffalo mozzarella, lettuce, tomatoes & pink sauce

扒八爪魚意大利包配水牛芝士、生菜、蕃茄及蕃茄蛋黃醬

wine pairing: F.lli Grasso Chardonnay DOC 2015 HK\$ 83/glass

Hokkaido Scallop HK\$188

With crispy Parma ham, Burrata cheese, marinated Italian bell pepper & garlic aioli

北海道帶子意大利包配脆巴馬火腿、水牛芝士、醃青椒及蒜蓉蛋黃醬

wine pairing: Ca Rugate Soave Classico DOC 2016 HK\$ 68/glass

Red prawns tartare HK\$198

With Burrata cheese, strawberries, potato chips & shrimp bisque mayonnaise

紅蝦他他意大利包配水牛芝士、士多啤梨、薯片及蝦濃湯蛋黃醬

wine pairing: La Rifra Rosato Fugace DOC 2016 HK\$ 68/glass

all the panini will be served with Italian country potato fries
所有意大利包配有由意大利薯仔製造的薯條
all the sauces are homemade
所有醬汁是自家製造

* all prices are subject to 10% surcharge