

CUCINA

Lunch Menu

Two-Course \$288

Three-Course \$308

Additional \$58 for a glass of wine or fresh fruit juice 另加\$58 享用餐酒或果汁一杯

Appetizer & Soup

Tuna Salad, French Beans, Tomatoes, Eggs, Onions, Black Olives Dressing 吞拿魚精選沙律

Roasted Beef Tongue, Bell Pepper Salad, Parsley Sauce 燒牛脷燈籠椒沙律伴香芹汁



Tomato Cream Soup with Mozzarella Cheese and Pesto Sauce 傳統蕃茄湯配香草醬



Lobster Bisque with Crème Fraîche and Braised Shallot (additional \$48) 龍蝦湯 (另加\$48)

Pasta & Main

Pizza with Tomato Sauce, Mozzarella Cheese, Parma Ham 蕃茄巴馬火腿薄餅

Angel Hair with Bacon, Onion and Amatriciana Sauce 蕃茄洋蔥煙肉天使麵



Risotto with Pumpkin, Gorgonzola Sauce 南瓜藍芝士意大利飯



Signature Linguine with Sicilian Red Prawns (additional \$58) 精選紅蝦意大利扁麵 (另加\$58)

Pan-fried Halibut, Zucchini Purée, Beetroot 煎比目魚伴青瓜蓉及紅菜頭

Roasted Canadian Pork, Apple Purée, Honey Glaze 扒加拿大豬排伴蘋果蓉及香辣汁

Dessert

Tiramigiù, Coffee Ice Cream, Sabayon, Amaretti 意大利提拉米蘇配咖啡雪糕

Lemon Tart, Custard, Meringue 檸檬蛋白餡餅

Seasonal Fruit Salad with Raspberry Sorbet 時令水果沙律配覆盆子雪葩

Inclusive of Coffee or Tea 奉送咖啡或茶

Prices are subject to a 10% service charge
以上價目另設加一服務費

CUCINA

Lunch Menu

Two-Course \$288


Three-Course \$308

Additional \$58 for a glass of wine or fresh fruit juice 另加\$58 享用餐酒或果汁一杯

Appetizer & Soup


Insalata Caprese, Mozzarella Cheese, Tomatoes, Basil 水牛芝士蕃茄沙律

Vitello Tonnato, Roasted Veal, Tuna, Anchovy & Mayonnaise Sauce, Capers 薄牛仔伴吞拿魚汁

 Mushrooms Cream Soup with Cheese Croutons 磨菇忌廉湯


 Lobster Bisque with Crème Fraîche and Braised Shallot (additional \$48) 龍蝦湯 (另加\$48)

Pasta & Main

 Flatbread with Olives, Rocket Salad, Parmesan 火箭菜水欖巴馬臣芝士薄餅

Tortellini with Ham, Green Peas, Cream Sauce 小雲吞伴青豆忌廉汁

Spaghetti with Calamari, Zucchini, Scallop 扁麵伴魷魚、帶子及青瓜

 Signature Linguine with Sicilian Red Prawns (additional \$58) 精選紅蝦意大利扁麵 (另加\$58)

Baked Snapper, Black Ink and Olive Glaze, Potato Mousseline 焗鯛魚伴墨汁,黑水欖及焗薯蓉

Slow-cooked Chicken Breast, Black Truffle Cream Sauce 慢煮雞胸伴黑松露忌廉汁

Dessert

Panna Cotta, Fresh Mango, Mango Pearls 芒果奶凍

Peach Melba, Almond, Vanilla Ice Cream, Raspberry Sauce 香桃伴雲呢拿雪糕

Seasonal Fruits Salad with Lemon Sorbet 生果拼盤配檸檬雪葩

Inclusive of Coffee or Tea 奉送咖啡或茶

Prices are subject to a 10% service charge
以上價目另設加一服務費

CUCINA

Lunch Menu

Two-Course	\$288
Three-Course	\$308

Additional \$58 for a glass of wine or fresh fruit juice 另加\$58 享用餐酒或果汁一杯

Appetizer & Soup

Seared Tuna with Sesame Crust, Passion Fruit & Mango Sauce 香煎吞拿魚沙律

Green Salad, Sundried Tomatoes, Pickled Onions, Chicken Breast, Goat Cheese 雞胸田園沙律伴乾蕃茄

Potato & Leek Soup with Scallop, Shrimps and Chives 帶子海蝦薯仔大蒜湯


 Lobster Bisque with Crème Fraîche and Braised Shallot (additional \$48) 龍蝦湯 (另加\$48)

Pasta & Main

 Pizza with Zucchini, Onions, Bell Peppers 素食薄餅

Spaghetti with Seafood, Cream Sauce 忌廉汁海鮮意大利粉

Risotto with Paprika, Bell Peppers, Chorizo 辣肉腸燈籠椒意大利飯

 Signature Linguine with Sicilian Red Prawns (additional \$58) 精選紅蝦意大利扁麵 (另加\$58)

Slow-cooked Salmon Fillet, Creamy Leeks, Carrot Purée 慢煮三文魚柳伴大蒜忌廉及甘筍蓉

Grilled Sirloin Steak with Mushrooms and Mustard Sauce 扒西冷伴蘑菇及芥末汁

Dessert

Mix Berry Napoleon, Vanilla Ice Cream, Raspberry Sauce 雜莓拿破崙

Chocolate Mousse, Hazelnut Ganache, Pear Sauce 朱古力慕絲蛋糕

Seasonal Fruits Salad with Lemon Sorbet 生果拼盤配檸檬雪葩

Inclusive of Coffee or Tea 奉送咖啡或茶

Prices are subject to a 10% service charge
以上價目另設加一服務費

CUCINA

Lunch Menu 午餐

Two-course 兩道菜 每位\$288 per person

Three-course 三道菜 每位\$308 per person

Additional \$58 for a glass of wine or fresh fruit juice 另加\$58 享用餐酒或果汁乙杯

Appetiser & Soup 頭盤及湯

Smoked Duck Breast Salad, Peach, Honey & Mustard Dressing 煙燻鴨胸沙律


Smoked Salmon Salad, Cucumber, Dill, Yoghurt Dressing 煙燻金三文魚沙律伴香草醬

Pumpkin Soup with Sautéed Shrimps, Almond, Balsamic Vinegar 海蝦南瓜湯


 Lobster Bisque with Crème Fraîche and Braised Shallot (additional \$48) 龍蝦湯 (另加\$48)

Pasta & Main 意粉及主菜

Pizza 'Diavola' with Mozzarella and Spicy Salami 辣肉腸芝士薄餅

 Penne with Mushrooms, Cream Sauce 忌廉蘑菇長通粉

Black Ink Tagliolini, Garlic Oil, Calamari, Fried Sakura Shrimps 香辣魷魚櫻花蝦墨汁幼麵

 Signature Linguine with Sicilian Red Prawns (additional \$58) 精選紅蝦意大利扁麵 (另加\$58)

Fillet of Seabass, Clams and Lobster Sauce 香煎鱸魚伴海蜆及龍蝦汁

Grilled Lamb Chops, Endives, Green Peppercorn Sauce 扒羊扒伴菊苣及青椒汁

Dessert 甜品

Vanilla Crème Brûlée with Mixed Berries 雲呢拿焦糖燉蛋伴雜莓

Affogato, Rum Raisin Ice Cream, Coffee 冰酒咖啡雪糕

Seasonal Fruits Salad with Lemon Sorbet 生果拼盤配檸檬雪葩

Inclusive of Coffee or Tea 奉送咖啡或茶

Prices are subject to a 10% service charge 價目另設加一服務費

CUCINA

Lunch Menu


Two-Course	\$288
Three-Course	\$308

Additional \$58 for a glass of wine or fresh fruit juice 另加\$58 享用餐酒或果汁一杯

Appetizer & Soup

Pan-seared Duck Liver and Terrine, Brioche Bread and Fruit Jam 香煎鴨肝及凍肚配布莉歐麵包


Parma Ham with Melon, Parmesan Cheese, Balsamic Vinegar 巴馬火腿伴蜜瓜

 Corn Cream Soup, Fava Beans, Black Truffle Sauce 蠶豆粟米忌廉湯


 Lobster Bisque with Crème Fraîche and Braised Shallot (additional \$48) 龍蝦湯(另加\$48)

Pasta & Main

Pizza with Mushrooms, Cooked Ham 火腿蘑菇薄餅

 Rigatoni with Eggplants, Tomatoes, Smoked Cheese 蕃茄芝士茄子通粉

Risotto with Asparagus and Shrimps 露筍海蝦意大利飯

 Signature Linguine with Sicilian Red Prawns (additional \$58) 精選紅蝦意大利扁麵(另加\$58)

Baked Salmon, Yellow Bell Pepper Sauce, Tomato Salsa, Avocado 焗三文魚柳伴蕃茄牛油果莎莎醬及黃燈籠椒汁

Grilled Sirloin Steak, Garlic Purée, Candied Fruit Sauce 扒西冷伴蒜蓉及雜果汁

Dessert

Vanilla Ice Cream, Chestnut Cream, Dehydrated Meringue 焗蛋白伴香草雪糕

Grand Marnier Sabayon, Mix Berries, Strawberry Ice Cream 甜酒沙巴翁伴雜莓士多啤梨雪糕

Seasonal Fruits Salad with Lemon Sorbet 生果拼盤配檸檬雪葩

Inclusive of Coffee or Tea 奉送咖啡或茶

Prices are subject to a 10% service charge
以上價目另設加一服務費