



# MENU



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## SMALL PLATES

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**Calamari with Lemon Aioli 酥炸魷魚 \$150**

**Garlic Prawn and Scallop Pot 香蒜帶子蝦 \$180**

**Soft Shell Crab with Mango & Avocado Salsa 酥炸軟殼蟹配芒果牛油果醬 \$170**

**Cheesy Garlic Bread 芝士蒜蓉包 \$80**

**Tomato and Avocado Bruschetta 蕃茄牛油果烤麵包 \$120**

**Nachos 墨西哥粟米片 \$160**

**Teriyaki Chicken Skewers 照燒雞肉串 \$150**

**Camembert Crumbed on a Nest of Fresh Honeycomb 炸金文拔芝士配蜂巢 \$160**

**Korean Fried Chicken with Coleslaw 韓式炸雞配捲心菜 \$160**

**Mexican Chicken Quesadillas 墨西哥雞肉夾餅 \$175**

**Crispy Honey Garlic Chicken Wings 蒜香蜜汁脆炸雞翼 \$140**

**Flame Gilled Beef Skewer 香烤牛肉串 \$170**

**Seared Scallops and Crispy Pork Belly 烤扇貝脆皮燒肉 \$195**  
*with cauliflower puree and cracking*

**Antipasto Platter 前菜小食拼盤 \$240**

*(Parma ham, pepperoni, salami, olive, sliced buffalo mozzarella, sun-dried tomatoes  
with roasted garlic and crostini)*

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## SALADS

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**Tuna Sashimi Salad** 吞拿魚刺身牛油果沙律 \$170

*avocado, heirloom cherry tomato, mixed leaves, dukkah and Japanese soy dressing*

**Fennel Orange and Crab Salad** 茴香香橙蟹沙律 \$160

*orange segment, cherry tomato, cucumber, radish, mixed leaves and citrus dressing*

**Burrata Salad** 布拉塔芝士番茄沙律 \$170

*heirloom cherry tomato, beetroot and balsamic reduction*

**Poached Salmon Salad** 三文魚沙律 \$165

*baby spinach, asparagus & salsa*

**Thai Chicken and Mango Salad** 泰式雞肉芒果沙律 \$160

*green papaya, cucumber, bean sprouts, white radish, cherry tomato, red onion, mint leaves, basil leaves, Thai sweet chili dressing and topped with toasted peanuts*

**King Prawn and Avocado Salad** 牛油果大蝦沙律 \$160

*mixed leaves, cherry tomatoes, cucumber, carrot, radish and Thai sweet chili dressing*

**Quinoa Salad** 藜麥芝士沙律配石榴開心果 \$155

*halloumi, pistachio, pomegranate, mixed leaves, cherry tomato, cucumber, red onion with balsamic dressing*

**Cesar Salad** 凱撒沙律 \$160

*with chicken 配雞肉 \$180, with smoked salmon 配煙三文魚 \$195*

**Asparagus, Parma Ham and Halloumi Salad** 蘆筍巴馬火腿芝士沙律 \$160

*mixed leaves and cherry tomato with white wine vinegar dressing*

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## PIZZA

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**Quattro Formaggi 四重芝士薄餅 \$180**

**Italiano Salami & Pepperoni 意式沙樂美,辣肉腸薄餅 \$185**

**Margharita Pizza 意式番茄芝士薄餅 \$180**

Italian mozzarella with fresh tomato

**Vegetarian Pizza 雜菜薄餅 \$180**

asparagus, mushroom, olives, bell pepper and red onion

**Parma Ham and Rocket Pizza 巴馬火腿火箭菜薄餅 \$185**

**St Barts Maximo Pizza 什錦火腿辣肉腸薄餅 \$185**

pepperoni, ham, sausage, mushroom, roasted bell pepper and red onion

**Hells Bells Pizza 意式香辣肉腸薄餅 \$185**

pepperoni, salami, jalapeno, onion, red pepper and green pepper

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## PASTA

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**Spaghetti Bolognese 意式肉醬意粉 \$160**

**Old Fashion Mac & Cheese 焗芝士通粉 \$170**

with lobster 配龍蝦 \$270 with prawns 配蝦 \$205

**Spaghetti Puttanesca 香辣蕃茄橄欖意粉 \$165**

**Blue Swimmer Crab Linguine 蟹肉扁意粉 \$230**

**Linguine Vongole 蒜香蜆肉意粉 \$200**

**Fettuccine Chicken & Mushroom 雞肉蘑菇闊麵 \$160**

**Penne Arrabbiata 香辣茄汁長通粉 \$160**

**Spaghetti Carbonara 卡邦尼意粉 \$160**

**Linguine Marinara in Provencal Sauce 海鮮扁意粉配普羅旺斯汁 \$190**

**Exotic Wild Mushroom Risotto 野生蘑菇意大利飯 \$160**

**Lemon Grass Chicken & Asparagus Risotto 香茅雞肉蘆筍意大利飯 \$175**

**Scallop & Spinach Risotto 帶子菠菜意大利飯 \$195**

**Roasted Mediterranean Vegetables and Tomato Risotto \$170**

烤地中海式蔬菜番茄意大利飯

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## MAINS

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**Chicken Saltimbocca** 意式巴馬火腿雞胸,配薯條,沙律 \$240  
tender chicken breast wrapped with parma ham and fresh sage,  
served with French fries & salad

**Sizzling Chicken Fajitas** 烤雞薄餅卷 \$215, **Beef Fajitas** 配牛肉 \$240  
served with flour tortilla bread, guacamole, salsa and sour cream

**Chicken Parmigiana** 香煎芝士醬雞胸,配薯條沙律 \$200  
with French fries and salad

**Grilled US Chicken Breast** 烤雞胸肉,配時菜,薯蓉 \$180  
with seasonal veggies and mash potatoes

**Pan-fried Chillan Sea Bass** 香煎智利鱸魚,配中式時菜,薯蓉 \$315  
with Asian greens and mash potatoes

**Grilled Salmon Steak** 烤三文魚扒,配羽衣甘藍,薯蓉 \$240  
with kale and mash potatoes

**Ultimate 8oz Wagyu Beef Burger** 和牛漢堡,配薯條 \$180  
with French fries

**Buttermilk Chicken Burger** 牛油奶雞肉漢堡,配薯條 \$170  
with French fries

**Grilled Lamb Chops** 烤羊扒,配青豆,烤薯 \$275  
with minted beans & peas and roasted potatoes

**BBQ Baby Back Ribs** 燒烤豬仔骨,配薯條,沙律 Half 半份 \$205, Full 全份 \$400  
with chips and salad

**Roast Pork Belly** 脆皮燒肉,配炒卷心菜,煙肉,薯蓉 \$225  
with sautéed cabbage & bacon and mash potatoes

**Slow-cooked Beef Cheeks** 慢煮牛臉肉,配蜜汁甘筍,薯蓉 \$280  
with honey sesame carrots and mash potatoes

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# STEAKS

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**Prime USDA 8oz Tenderloin 美國8安士牛柳 \$305**

**Prime USDA 12oz Sirloin 美國12安士西冷扒 \$335**

**Prime USDA 14oz Rib Eye 美國14安士肉眼扒 \$405**

**Beef Wellington 威靈頓牛柳 \$325**

**All served with French Fries and Seasonal Vegetables**

以上牛扒配薯條及蔬菜

**Selection of sauces:**

**Black Peppercorn, Bearnaise, Creamy Mushroom, Blue Cheese**

醬汁可選：黑椒汁 / 蛋黃醬汁 / 忌廉蘑菇汁 / 藍芝士汁

**Side Dishes \$60 each:**

**Garlic Mash, Double Cream Mash, Sweet Potato Mash,  
Roasted Potatoes, Honey Sesame Carrots, Creamed Spinach,  
Sautéed Mushrooms, Grilled Asparagus, Asian Greens**

另加每款配菜 \$60

蒜香薯蓉 / 忌廉薯蓉 / 蕃薯蓉 / 烤薯 /  
蜂蜜芝麻胡蘿蔔 / 忌廉菠菜 / 炒蘑菇 / 烤蘆筍 / 中式時菜

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## DESSERT

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**Crème Brûlée 焦糖布丁 \$100**

**Chocolate Lava Pudding 朱古力心太軟 \$100**

**Banoffee Pie 香蕉焦糖批 \$100**

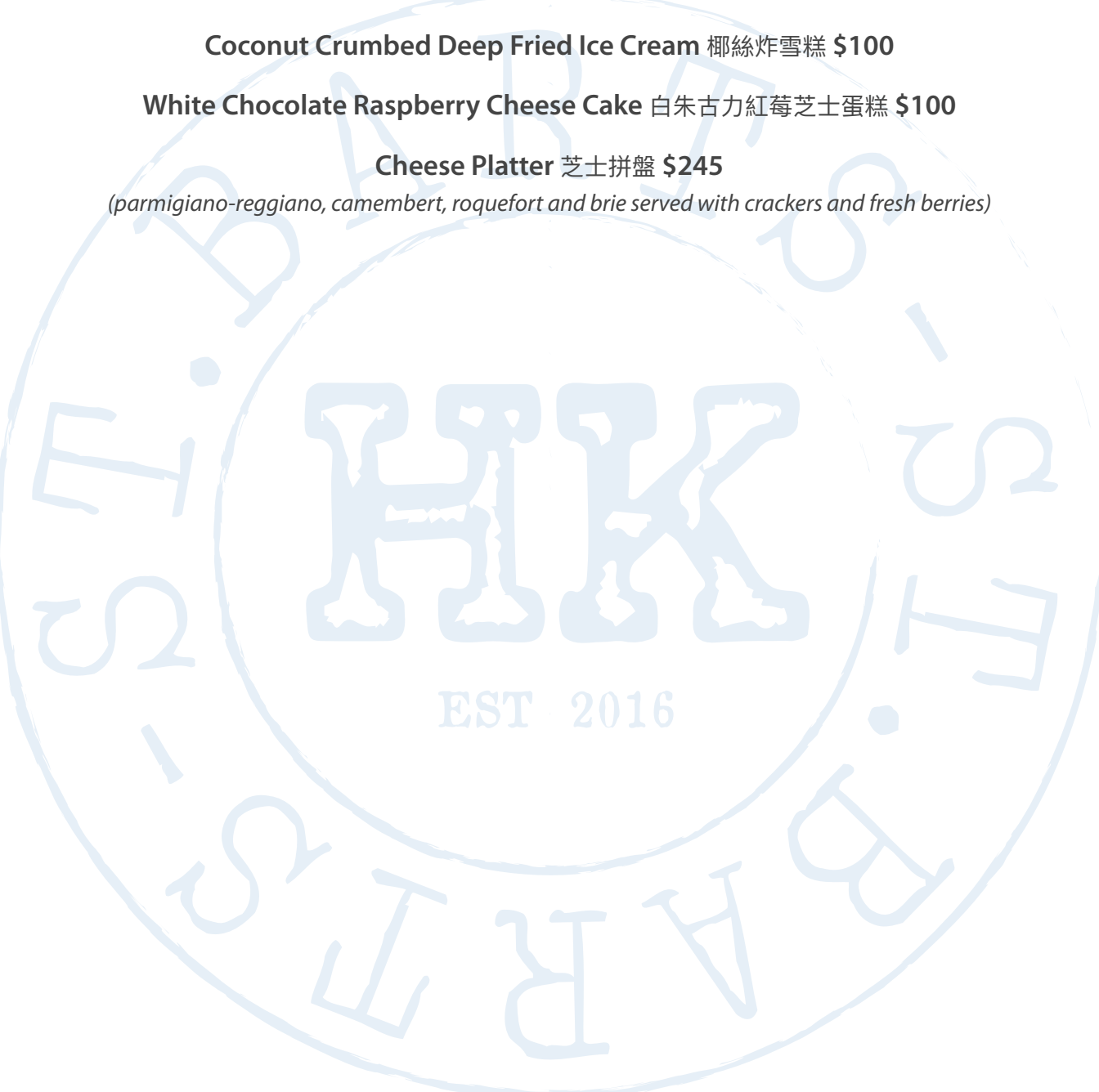
**Sticky Date Pudding 棗蓉布甸伴奶油糖醬 \$100**  
*with Salted Butterscotch Sauce*

**Coconut Crumbed Deep Fried Ice Cream 椰絲炸雪糕 \$100**

**White Chocolate Raspberry Cheese Cake 白朱古力紅莓芝士蛋糕 \$100**

**Cheese Platter 芝士拼盤 \$245**

*(parmigiano-reggiano, camembert, roquefort and brie served with crackers and fresh berries)*



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