

CHEF MICHAEL WHITE'S SIGNATURE DISHES 精選菜式推介

Capesante Gratinato 白酒帶子 Gratin sea scallops, bread crumbs, parsley, white wine 198

Al Molo Crudo 海鮮拼盤 House marinated salmon, tuna tartar, Sicilian red prawn, sea bass carpaccio, citrus, grapefruit dressing 208

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Risotto 野菌意大利飯[^] Acquerello risotto with mix wild mushrooms, Parmigiano, shaved black truffle 218

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Cappellacci 三角雲吞 Ricotta and mint stuffed tortelli, zucchini, lobster, crispy guanciale 218

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Zuppetta di Pesce 蕃茄海鮮濃湯 Red snapper, scallop, prawn & clams, spicy tomato-shellfish broth 298

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Osso Buco 燉牛仔膝 Braised veal shank, bone marrow, saffron risotto, sautéed spinach 298



AL MOLO

RISTORANTE ITALIANO · MICHAEL WHITE

ANTIPASTI *seasonal appetizers 時令前菜*

Mista di Campo 田園蔬菜沙律* 118
Mixed green salad, tomatoes, white balsamic vinaigrette

Gorgonzola e Noci 生菜沙律[^] 128
Gem lettuce, gorgonzola cheese, green apple, caramelized walnuts

Mare Nostrum 意式海鮮沙律 188
Salad of poached scallops, shrimps, calamari, cuttlefish, Cerignola olives

Caprese 蕃茄芝士[^] 158
Heirloom tomatoes, burrata cheese, basil

Prosciutto 巴馬火腿 128
24 Months cured Parma Ham

Salumi 風乾火腿拼盤 178
Italian cured meat selection

Formaggi 芝士拼盤[^] 158
Artisanal Italian cheese selection

Carpaccio 生牛肉薄片 168
Piemontese beef carpaccio, rocket, Parmigiano, crisp sunchoke

Ovoline 脆炸水牛芝士波[^] 158
Deep fried breaded mozzarella, spicy tomato sauce

Zuppa 龍蝦椰菜花湯 168
Lobster and cauliflower soup, fregola, crispy kataifi prawn

Calamari 香炸魷魚 168
Crispy calamari, lemon aioli

Ostriche 法國生蠔 3pcs / 158 6pcs / 298
Imported French oysters

CONTORNI *sides 配菜*

Misticanza 雜菜沙律* 68
Mixed green salad

Patate 迷迭香炸薯仔[^] 68
Crispy rosemary potatoes

Spinaci 嫩炒菠菜[^] 68
Sautéed green spinach

Funghi 香炒野菌[^] 68
Mixed wild mushrooms

Broccoli 香蒜西蘭花[^] 68
Sautéed Garlic broccoli

PASTA *fresh housemade pasta 新鮮自家製意粉*

Spaghetti 卡邦尼煙肉意粉 188
Cured pork cheek, carbonara sauce, black pepper

Tagliatelle 肉醬寬條麵 188
Ribbon pasta, Bolognese sauce, Parmigiano

Pappardelle 羊肉醬大寬扁麵 208
Large ribbon pasta, New Zealand lamb ragù, Pecorino

Rigatoni 蕃茄汁無蛋通粉* 188
Hollow eggless pasta, sun dried tomato, artichokes, olives, oregano, roasted "Pachino" sauce

Spalline 雙餡雲吞牛仔汁 208
Double filled ravioli with braised beef cheek, Fontina cheese, veal jus, sage

Chitarra 墨魚汁海鮮意粉 198
Squid ink spaghetti, clams, chili, leeks

Sedanini 海鮮通粉配辣豬肉 198
Tube shaped pasta, mussels, calamari, spicy pork "Nduja"

Risotto Al Granchio 蟹肉意大利飯 218
Acquerello risotto, crab lump, sea urchin, burrata cheese

PIATTI PRINCIPALI *main course 主菜*

Parmigiana 焗千層茄子 168
Eggplant, tomato sauce, mozzarella, basil, Parmigiano

Dentice 香煎紅鯛魚柳 278
Seared Mediterranean red snapper filet, lemon-thyme sformato, beetroot, capers sauce

Grigliata 烤海鮮拼盤 328
Grilled fish and seafood, cherry tomato puree, shallot oil

Branzino 鹽焗鱸魚 458 (serves two / please allow 45 minutes preparation time)
Whole Salt baked Italian wild seabass

Braciola 香煎豬扒 278
Grilled pork chop, sunchoke, stuffed mushrooms, bell peppers "mollicati", artichokes

Galletto 香烤法國春雞 258
Fata paper baked spring chicken, lemon, thyme, rosemary

Agnello 烤澳洲羊鞍 338
N.Z. lamb rack, eggplant, sun dried tomato, capers, mint-yogurt

Bistecca 烤美國牛柳 348
8 oz grilles U.S. tenderloin, balsamic Belgian endive, garlic mash, purple potato, bordelaise

Fiorentina T骨扒 / 後端T骨扒 888 / 1088
(serves two / please allow 45 minutes preparation time)
1kg grilled T-bone / Porterhouse steak, red wine sauce served with one side dish of your choice