

## GIANCARLO PERBELLINI'S FAVORITES 廚師精選

Calamari Fritti Con Verdure Maionese Piccante Deep Fried Squid with Vegetables and Spicy Mayonnaise 香炸魷魚配時令蔬菜及香辣蛋黃醬	178	Parmigiana Di Melanzane* Eggplant, Tomato Sauce and Buffalo Mozzarella 番茄醬及水牛芝士焗茄子*	178
Risotto Zafferano E Ossobuco Saffron Risotto with Veal Shank Ragù 番紅花意大利飯配燉小牛膝	248	Costolette Di Agnello Patate Rosmarino E Sedano Rapa Grilled Lamb Rack, Potato, Rosemary and Celery 烤羊排配香草時令蔬菜	328

### ANTIPASTI / STARTERS 前菜 SMALL / BIG 小 / 大份

Insalata Della Casa* Seasonal Salad, Buffalo Mozzarella, Olives, Almonds, Grilled Tomatoes, Balsamic Dressing 時令沙律配水牛芝士、烤番茄、橄欖、 杏仁及黑醋汁*	98/158
Insalata Sanremo Mixed Seasonal Salad, Fresh Tuna, Quail Egg, Green Beans and Black Olives, Lemon Dressing 香檸吞拿魚沙律配鵝鶉蛋、青豆及黑橄欖	138/198
Tagliere Crudo E Giardiniera Wood Board with Parma Ham and Pickled Vegetables 廚師精選意大利醃肉拼盤配酸菜	188
Caprese Di Burrata* Burrata Cheese, Cherry Tomatoes and Basil 布袋水牛芝士配車厘茄及羅勒*	158
Six Pieces of Fresh Oysters 新鮮生蠔 - 六隻	198
Calamari Fritti Con Verdure Maionese Piccante Deep Fried Squid with Vegetables and Spicy Mayonnaise 香炸魷魚配時令蔬菜及香辣蛋黃醬	178

### SECONDI / MAIN COURSE 主菜

Parmigiana Di Melanzane* Eggplant, Tomato Sauce and Buffalo Mozzarella 番茄醬及水牛芝士焗茄子*	178
Bistecca Di Manzo Roasted Rib-Eye, Red Wine Sauce (13 oz) 烤肉眼配紅酒汁 (13安士)	348
Pancia Di Maiale Croccante, Patate Cipollotto Fondente E Salsa Alla Birra Crispy Pork Belly, Potato, Spring Onion and Beer Sauce 脆豬腩配啤酒汁及洋蔥薯仔	288
Merluzzo Scottato, Pure Di Patate E Cavolo Nero Pan Fried Cod Fish, Potato Puree and Black Kale 煎鱈魚配薯蓉及黑羽衣甘藍	248
Brazino Arrostito Zucchini E Fiori Di Zucca Roasted Seabass with Zucchini Flowers and Zucchini 烤鱸魚配意大利青瓜花及青瓜	278
Costolette Di Agnello Patate Rosmarino E Sedano Rapa Grilled Lamb Rack, Potato, Rosemary and Celery 烤羊排配香草時令蔬菜	328

### PRIMI / PASTA 意粉 / 意大利飯

Spaghetti Pomodoro* Organic Spaghetti, Fresh Tomato Sauce, Basil and Parmesan Cheese 巴馬臣芝士羅勒蕃茄醬有機意粉*	168
Linguine Alle Vongole Linguine Pasta, Garlic, Olive Oil and Chilli with Fresh Clams 蒜香鮮蜆肉辣椒扁意粉	218
Risotto Zafferano E Ossobuco Saffron Risotto with Veal Shank Ragù 番紅花意大利飯配燉小牛膝	248
Calamarata All'astice Calamarata Pasta with Lobster and Light Tomato Sauce 意大利通心粉配龍蝦及番茄醬	268

### CONTORNI / SIDES 配菜

Roasted Potato* 香烤薯仔*	68
Roasted Vegetables* 烤雜菜*	68
Sauteed Spinach* 炒菠菜*	68

### DOLCI / DESSERTS 甜品

Frutta* Chef Selection of Fresh Fruit 廚師精選鮮果拼盤*	88
Formaggi* Chef Selection of Italian Cheese 意大利芝士拼盤*	108
Gelato^ E Sorbetto* Our Daily Homemade Ice Cream and Sorbet 是日精選雪糕^及雪葩*	78
Tiramisu^ Soft Mascarpone Cream, Espresso Coffee and Chocolate 意大利芝士蛋糕	88
Tarta Tatin^ Puff Pastry with Caramelized Apple and Vanilla Ice Cream 焦糖蘋果酥配香草雪糕^	88
Millefoglie Alle Fragole^ Puff Pastry, Strawberry and Chantilly Cream 士多啤梨千層酥^	88
Meringata Agli Agrumi A Modo Mio^ Meringue with Citrus Fruits 蛋白脆餅配水果^	88
Ciocolato, Banana E Cocco^ Chocolate Mousse with Caramelized Banana and Coconut Snow 朱古力香蕉慕斯^	88

\*Vegetarian Dishes with No Egg  
\*素食精選 (不加蛋)

^Vegetarian Dishes with Egg  
^素食精選 (加蛋)

Plus 10% service charge  
加10%服務費

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