



# La Locanda

Italian Cuisine

## RECOGNIZED AS ONE OF THE BEST ITALIAN MICHELIN STAR CHEFS

Acclaimed Italian chef Giancarlo Perbellini introduces an authentic journey into the tastes of traditional Italian cooking, all done with the best ingredients and techniques and with an emphasis on home – style cuisine.

### GIANCARLO PERBELLINI MENU 推薦菜單

#### ANTIPASTI / STARTERS 前菜

##### Polipo Arrostito, Ceci, Olive e Capperi

Roasted Octopus with Chickpea Puree, Olives and Capers

烤八爪魚配鷹嘴豆，橄欖及酸豆

or

##### Crema di Funghi\*

Mushroom Soup

磨菇湯\*

or

##### Ostriche

Four Pieces of Fresh Oysters

新鮮生蠔4隻

#### SECONDI / MAIN COURSE 主菜

##### Calamarata Come Una Amatriciana

Calamarata with Tomato Sauce, Crispy Pork Cheek and Pecorino Cheese

豬頰肉圓通粉配番茄醬及羊奶芝士

or

##### Dentice alla Mediterranea

Pan Fried Red Snapper with Parsley Potato Puree and Mediterranean Sauce

煎紅鯛魚配香草薯茸及地中海醬

or

##### Guancia di Vitello

Braised Veal Cheek with Mashed Potato

(extra charge for adding Winter Black Truffle)

燉牛頰肉配薯茸(另加黑松露將有額外收費)

#### DOLCI / DESSERTS 甜品

Choose one of your favourite Dessert from our A la Carte menu

從主餐牌上自選一款甜品

Set Dinner 套餐 \$428

Set Dinner with Wine Pairing 套餐加配精選餐酒 \$578

\*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