

Valle d' Aosta Winter Cuisine Lunch Menu

Two Courses \$368 (Appetiser & Main)

Three Courses \$398 (Appetiser, Main & Dessert)

Four Courses \$448 (Two Appetisers, Main & Dessert)

Additional **\$68** for a glass of wine, soft drink or fresh fruit juice 另加 **\$68** 享用餐酒、汽水或果汁一杯

Antipasto / Appetiser

Caesar Salad, Seared Prawns, Parmesan Cheese, Croutons 凱撒沙律、燒大蝦、巴馬臣芝士、麵包粒

Valle d' Aosta

Soft Boiled Egg, Cheese Fondue, Crispy Leek, Black Truffle

溫泉蛋、芝士火鍋、大蔥脆片、黑松露



Mushroom Cream Soup, Cheese Croutons 蘑菇忌廉湯、芝士麵包粒



Lobster Bisque, Crème Fraîche (additional **\$68**) 龍蝦湯 (另加 **\$68**)

La Portata Principale / Main Course

Penne, Smoked Salmon, Dill Cream Sauce

長通粉、煙三文魚、刁草忌廉汁

“Soupette” Risotto with Cinnamon, Fontina Cheese, Pigeon Breast, Herbs Croutons

意大利飯配肉桂、意大利芝士、乳鴿胸、香草麵包粒



Strozzapreti, Braised Beef, Barolo Wine, Seasonal Mushrooms, Black Truffle (additional **\$68**)

燉牛肉醬短捲麵、巴羅洛葡萄酒、時令蘑菇、黑松露 (另加 **\$68**)

Pan-fried Barramundi Fillet, Creamy Spinach, Lemon Mushroom Sauce

香煎盲鱧、忌廉菠菜、檸檬蘑菇汁

Valle d' Aosta

Fried Veal Scaloppini “Valdostana Style”, Ham & Fontina Cheese

意式煎牛仔柳、火腿及意大利芝士

Il Dolce / Dessert

Vanilla Panna Cotta with Raspberry Jelly 意式雲尼拿奶凍配紅莓啫喱

Valle d' Aosta

“Fiocca” Blueberry with Whipped Cream, Grappa 藍莓配忌廉、意大利白蘭地

Seasonal Fruit Salad, Lemon Sorbet 時令水果沙律、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