

Emilia Romagna Lunch Menu

Two Course \$368 (Appetiser & Main)

Three Course \$388 (Appetiser, Main & Dessert)

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

Additional \$58 for a glass of wine or fresh fruit juice 另加 \$58 享用餐酒或果汁一杯

Antipasto/ Appetiser

Rocket Salad, Parma Ham, Tomatoes, Parmesan, Balsamic Dressing

火箭菜、巴馬火腿、番茄、巴馬臣芝士、意大利陳醋

Emilia Romagna

Coppa di Testa e Culatta, Gnocco Fritto, 24 Months Parmesan Cheese

意大利豬面肉火腿、意式炸麵包、24 個月巴馬臣芝士



Mushroom Cream Soup, Cheese Croutons 蘑菇忌廉湯



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

Fassona Beef Tartare, Duck Liver, Mushroom Jelly with Marsala, Honey Mushrooms, Black Truffle (additional \$88)

Paolo Barrale

意大利生牛肉他他、鴨肝、蘑菇啫喱配瑪莎拉酒、蜜糖蘑菇、黑松露 (另加 \$88)

La Portata Principale/ Main Course

Paolo Barrale

Ziti Pasta, Genovese Sauce, Marinated Tuna Belly, Carrot and Passion Fruit

長意粉、熱拿亞醬、醃吞拿魚腩、甘筍及熱情果

Emilia Romagna

Fettuccine with 3 Hours Slow Cooked Beef Ragout "Bolognese Style"

博洛尼亞寬條麵配慢煮 3 小時牛肉



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)

Paolo Barrale

Pan-fried Fillet of Halibut, Mussels, Squid Ink and Parsley Sauce, Fennel Salad

香煎比目魚、青口、墨魚番茜汁、茴香沙律

Roasted Chicken Leg, Red Wine Sauce, Egg and Marjoram 烤雞腿、紅酒汁、雞蛋及牛至

Paolo Barrale

Braised Veal Cheek "Pizzaiola Style", Green Peppers, Mashed Potatoes with Provola Cheese

意式燉小牛臉頰肉、青椒、薯蓉配牛奶芝士

Il Dolce/ Dessert

Paolo Barrale

Milk Foam, Strawberry Sorbet, Meringue, Strawberry Marinated in Vinegar

牛奶泡沫、士多啤梨雪葩、蛋白糖、醋醃士多啤梨

Emilia Romagna

Almond and Chocolate Cake "Barozzi" with Vanilla Gelato

意式杏仁及朱古力蛋糕配雲呢拿雪糕

Seasonal Fruit Salad, Raspberry Sorbet 時令水果沙律、紅莓雪葩

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