

CUCINA




Summer Pearls by the Harbour Lunch Menu

2 - 31 July 2024

Salad Bar, Main Course **\$398**
Salad Bar, Main Course & Dessert **\$448**


Selection of our Antipasti, Italian Cold Cuts, Salad, Cheese, Soup 精選意大利凍肉、沙律、芝士、熱湯
Caviar Trolley with Condiments 席前魚子醬體驗

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

La Portata Principale / Main Course

Calabrian Spaghetti, Clams, Spicy Calabrian Nduja 意大利粉、蜆肉、辣豬肉腸

 Risotto with Green Asparagus and Parmesan Cheese 意大利飯配青蘆筍及巴馬臣芝士

 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**)

Calabrian Pan-fried Swordfish "Alla Ghiotta", Tomato, Red Onions, Capers, Olives

意式香煎劍魚、蕃茄、紅洋蔥、酸豆、橄欖

Beef Tenderloin, Seared Duck Liver, Truffle Mashed Potatoes, Spinach, Madeira Sauce

牛柳、煎鴨肝、松露薯蓉、菠菜、馬德拉汁

Il Dolce / Dessert

 Selection of Artisanal Italian Gelato from Gelateria Clippo Pizzo Calabro 精選意大利雪糕

Calabrian Tartufo di Pizzo: Vanilla Gelato, Chocolate Sauce, Cocoa, Cherry Syrup

雲尼拿雪糕、朱古力汁、可可、車厘子糖漿

Seasonal Fruit Salad, Mango Pearls, Melon Sorbet 時令水果沙律、芒果球、蜜瓜雪葩

Inclusive of Coffee or Tea

奉送咖啡或茶

All prices are subject to a 10% service charge

以上價目另設加一服務費