



CUCINA



Lombardy Signatures 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

Appetiser

Smoked Duck Breast, Duck Liver Mousse, Orange Dressing 煙鴨胸配鴨肝慕絲、香橙醬汁

Lombardy

Bresaola with Rocket Salad, Parmesan Cheese, Lemon Oil 風乾鹹牛肉、巴馬臣芝士、檸檬油



Tomato Cream Soup, Mozzarella Cheese, Pesto Sauce 傳統番茄湯配香草醬



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

Main

Mezze Maniche, Chicken, Black Pepper Cream Sauce 雞肉袖筒麵配黑椒忌廉汁

Lombardy



Risotto with Pumpkin and Gogonzola Cheese Sauce 南瓜及藍紋芝士意大利飯



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

燉牛肉醬短卷麵、巴羅洛葡萄酒、時令蘑菇、黑松露 (另加 **\$68**)

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

Lombardy

Traditional Stewed Beef Tripe, Tomato Sauce, Polenta 傳統意大利燉牛肚、蕃茄汁、玉米糊

Dessert

Tiramigiù, Coffee Ice Cream, Zabaglione, Amaretti 意大利提拉米蘇配咖啡雪糕

Lombardy

Almond Crumble "Sbrisolona Cake" with Vanilla Gelato, Sabayon

意式杏仁蛋糕配雲呢拿雪糕、沙巴翁

Seasonal Fruit Salad, Raspberry Sorbet 時令水果沙律配覆盆子雪葩

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



Signature 推介菜式



Vegan 非肉食



Vegetarian 素菜



Sustainable 可持續成分



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Appetiser

Shrimp Tartare, Tomato, Mango, Avocado, Lemon Oil, Caviar 海蝦韃韃伴番茄、芒果、牛油果及魚子醬

Lombardy Bresaola with Rocket Salad, Parmesan Cheese, Lemon Oil 風乾鹹牛肉、巴馬臣芝士、檸檬油


 Mushroom Cream Soup, Cheese Croutons 蘑菇忌廉湯

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

Main

Spaghetti, Garlic, Oil, Chilli, Clams 香蒜意大利麵配辣椒及蛤蜊

Lombardy Traditional Stewed Beef Tripe, Tomato Sauce, Polenta 傳統意大利燉牛肚、蕃茄汁、玉米糊

 Strozzapreti, Braised Beef, Barolo Wine, Seasonal Mushrooms, Black Truffle (additional **\$68**)
燉牛肉醬短卷麵、巴羅洛葡萄酒、時令蘑菇、黑松露 (另加 **\$68**)

Baked Seabass, Almond Mustard Crust, Saffron Sauce 焗鱸魚配芥末杏仁脆片、番紅花汁

Lombardy  Risotto with Pumpkin and Gogonzola Cheese Sauce 南瓜及藍紋芝士意大利飯

Dessert

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

Lombardy Almond Crumble "Sbrisolona Cake" with Vanilla Gelato, Sabayon

意式杏仁蛋糕配雲呢拿雪糕、沙巴翁


Seasonal Fruit Salad, Lemon Sorbet 時令水果沙律配檸檬雪葩

Inclusive of Coffee or Tea 奉送咖啡或茶

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Appetiser

Tuna Tartare, Sundried Tomato, Avocado, Yuzu Dressing 吞拿魚他他伴風乾番茄、牛油果及柚子汁

Lombardy

Bresaola with Rocket Salad, Parmesan Cheese, Lemon Oil 風乾鹹牛肉、巴馬臣芝士、檸檬油


Corn Cream Soup, Chicken, Truffle 粟米忌廉雞湯配松露

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

Main

Spaghetti, Mixed Seafood, Arrabbiata Sauce 香辣番茄汁雜錦海鮮意大利麵

Lombardy

 Risotto with Pumpkin and Gogonzola Cheese Sauce 南瓜及藍紋芝士意大利飯

 Strozzapreti, Braised Beef, Barolo Wine, Seasonal Mushrooms, Black Truffle (additional **\$68**)
燉牛肉醬短卷麵、巴羅洛葡萄酒、時令蘑菇、黑松露 (另加 **\$68**)

Baked Orange Roughy Fillet, Calamari, Marinara Sauce 焗橙鯛魚柳伴魷魚配番茄汁

Lombardy

Traditional Stewed Beef Tripe, Tomato Sauce, Polenta 傳統意大利燉牛肚、蕃茄汁、玉米糊

Dessert

Coffee Affogato with Vanilla Ice Cream 雲尼拿雪糕配意式濃縮咖啡

Lombardy

Almond Crumble "Sbrisolona Cake" with Vanilla Gelato, Sabayon


意式杏仁蛋糕配雲呢拿雪糕、沙巴翁


Seasonal Fruit Salad, Lemon Sorbet 時令水果沙律配檸檬雪葩

Inclusive of Coffee or Tea 奉送咖啡或茶

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Appetiser

Lombardy

Bresaola with Rocket Salad, Parmesan Cheese, Lemon Oil 風乾鹹牛肉、巴馬臣芝士、檸檬油



Caprese Salad, Buffalo Mozzarella, Tomatoes, Basil 卡布里沙律配水牛芝士、番茄及羅勒

Pumpkin Soup, Sautéed Shrimp, Balsamic Vinegar 海蝦南瓜湯



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

Main

Mezze Maniche with Amatriciana Sauce 阿瑪特里西安娜醬煮袖筒意大利麵

Lombardy



Risotto with Pumpkin and Gogonzola Cheese Sauce 南瓜及藍紋芝士意大利飯



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)

Lombardy

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

香煎盲鱸伴菠菜檸檬蘑菇汁

Traditional Stewed Beef Tripe, Tomato Sauce, Polenta 傳統意大利燉牛肚、蕃茄汁、玉米糊

Dessert

Lombardy

Almond Crumble "Sbrisolona Cake" with Vanilla Gelato, Sabayon

意式杏仁蛋糕配雲呢拿雪糕、沙巴翁

Zuppa Inglese "Trifle", Chocolate, Custard, Alchermes

意式乳脂鬆糕配巧克力、吉士撻、意大利甜酒

Seasonal Fruit Salad, Lemon Sorbet 時令水果沙律配檸檬雪葩

Inclusive of Coffee or Tea 奉送咖啡或茶

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Appetiser

Caesar Salad, Seared Prawns, Parmesan Cheese, Croutons 大蝦凱撒沙律

Lombardy


Bresaola with Rocket Salad, Parmesan Cheese, Lemon Oil 風乾鹹牛肉、巴馬臣芝士、檸檬油

Cauliflower Cream Soup, Pancetta Ham, Black Truffle 黑松露椰菜花忌廉湯


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

Main

Lombardy

 Risotto with Pumpkin and Gogonzola Cheese Sauce 南瓜及藍紋芝士意大利飯

Penne, Smoked Salmon, Dill Cream Sauce 煙三文魚長通粉配蒔蘿忌廉汁

 Strozzapreti, Braised Beef, Barolo Wine, Seasonal Mushrooms, Black Truffle (additional **\$68**)
燉牛肉醬短卷麵、巴羅洛葡萄酒、時令蘑菇、黑松露 (另加 **\$68**)

Herb-crusted Baked Halibut, Puttanesca Sauce 香料焗比目魚配番茄橄欖汁

Lombardy

Traditional Stewed Beef Tripe, Tomato Sauce, Polenta 傳統意大利燉牛肚、蕃茄汁、玉米糊

Dessert

Traditional Panettone with Vanilla Sauce 意大利傳統麵包配香草醬

Lombardy

Almond Crumble "Sbrisolona Cake" with Vanilla Gelato, Sabayon

意式杏仁蛋糕配雲呢拿雪糕、沙巴翁


Mixed Berry Salad, Raspberry Caviar, Lemon Sorbet 雜莓沙律配檸檬雪葩、覆盆子粒

Inclusive of Coffee or Tea 奉送咖啡或茶

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