

Michelin-starred Chef Piergiorgio Siviero Lunch Menu

Two-Course \$368 (Appetiser & Main)

Three-Course \$398 (Appetiser, Main & Dessert)

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

Additional **\$68** for a glass of wine, sparkling tea, soft drink or fresh fruit juice

另加 **\$68** 享用餐酒、氣泡茶、汽水或果汁一杯

Antipasto / Appetiser

Tuscan "Panzanella Salad", Tomato, Seared Tuna, Croutons
托斯卡納沙律、番茄、烤吞拿魚、麵包粒

Piergiorgio

Hamachi, Almond Milk Mayonnaise, Lemon, Seaweed (additional **\$88**)
油甘魚、杏仁奶蛋黃醬、檸檬、海藻

Cauliflower Cream Soup, Pancetta Ham, Black Truffle 椰菜花忌廉湯、意式火腿、黑松露

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

La Portata Principale/ Main Course

Piergiorgio

Maccheroncini Amatriciana, Pork Cheek, Onion, Tomato Sauce, Pecorino
番茄醬杜蘭小麥意粉、豬面頰、洋蔥、番茄醬、羊奶芝士

Baked Pasta with Mollusk and Crustacean, Rocket and Wine Reduction Sauce, Prawn Powder
焗海鮮意粉、火箭菜葡萄酒汁、鮮蝦粉

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**)



Fillet of Mediterranean Seabass, Sea Urchin Cream Sauce, Cannellini Bean
香煎地中海鱸魚、海膽忌廉汁、白腰豆

Piergiorgio

Grilled Wagyu Beef Tenderloin, Carrot Quenelle, Lemon & Soya Sauce, Roquefort and Oyster
烤和牛牛柳、紅蘿蔔餃子、檸檬醬油、藍芝士及鮮蠔

Il Dolce/ Dessert

Coffee Affogato with Vanilla Ice-cream
咖啡阿法奇朵配雲尼拿雪糕

Piergiorgio

Vegetarian Tiramisu with Pumpkin and Ginger Ice-cream, Sweet Potato Foam, Porcini Caramel
素提拉米蘇配南瓜及生薑雪糕、番薯泡沫、焦糖牛肝菌

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

All prices are subject to a 10% service charge

以上價目須另設加一服務費



Signature
推介菜式



Vegan
純素



Vegetarian
素菜



Sustainable
可持續發展