



# CUCINA



## Sicilian Mob Food 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

火箭菜沙律、巴馬火腿、番茄、巴瑪臣芝士、陳醋汁

**Sicilian**

Octopus Carpaccio, Orange, Fennel Salad 八爪魚薄片、橙柳、茴香沙律



Tomato Cream Soup, Mozzarella Cheese, Pesto Sauce 傳統番茄湯、水牛芝士、香草醬



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

### La Portata Principale / Main Course

Risotto, Mixed Seafood, Tarragon 意大利飯、雜錦海鮮、香草

**Sicilian**



Rigatoni "Alla Norma", Eggplant, Tomato, Ricotta Cheese

卡塔尼亞式長通粉、茄子、番茄、乳酪芝士



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)

**Sicilian**

Baked Seabass, Sundried Tomato, Almond Pesto "Trapanese Style"

特拉帕尼式焗海鱸魚、番茄乾、杏仁香草醬

Grilled Pork Loin, Sweet Potato, Yuzu Sauce 烤豬排、甜番薯、柚子汁

### Il Dolce / Dessert

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

**Sicilian**

Sicilian Cassata, Ricotta Cheese, Pistachio 西西里卡薩塔蛋糕、乳酪芝士、開心果

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



Signature 推介菜式



Vegan 非肉食



Vegetarian 素菜



Sustainable 可持續成分



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### Antipasto / Appetiser

**Sicilian**

Octopus Carpaccio, Orange, Fennel Salad 八爪魚薄片、橙柳、茴香沙律

Roasted Veal, Tuna, Capers, Mayonnaise Sauce 薄牛仔、吞拿魚、水瓜柳、蛋黃醬



Mushroom Cream Soup, Cheese Croutons 蘑菇忌廉湯



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

### La Portata Principale / Main Course

Spaghetti, Garlic, Oil, Chilli, Clams 意大利粉、香蒜、辣椒、鮮蜆

Roasted Chicken Leg 'Diavola Style', Lemon Chili Sauce 烤“魔鬼”雞腿肉、香辣檸檬汁



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)

**Sicilian**

Baked Seabass, Sundried Tomato, Almond Pesto "Trapanese Style"

特拉帕尼式焗海鱸魚、番茄乾、杏仁香草醬

**Sicilian**



Rigatoni "Alla Norma", Eggplant, Tomato, Ricotta Cheese

卡塔尼亞式長通粉、茄子、番茄、乳酪芝士

### Il Dolce / Dessert

Vanilla Panna Cotta, Raspberry Jelly 雲尼拿奶凍、紅莓啫哩

**Sicilian**

Sicilian Cassata, Ricotta Cheese, Pistachio 西西里卡薩塔蛋糕、乳酪芝士、開心果

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

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## Sicilian Mob Food

### Lunch Menu



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### Antipasto / Appetiser

**Sicilian**

Octopus Carpaccio, Orange, Fennel Salad 八爪魚薄片、橙柳、茴香沙律

Roasted Beef Tongue, Bell Pepper Salad, Parsley Sauce 燒牛脷、燈籠椒沙律、蕃茜

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

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

### La Portata Principale / Main Course

**Sicilian**



Rigatoni "Alla Norma", Eggplant, Tomato, Ricotta Cheese

卡塔尼亞式長通粉、茄子、番茄、乳酪芝士

Risotto, Chorizo, Paprika, Bell Pepper 意大利飯、辣肉腸、燈籠椒



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)

**Sicilian**

Baked Seabass, Sundried Tomato, Almond Pesto "Trapanese Style"

特拉帕尼式焗海鱸魚、番茄乾、杏仁香草醬

Duck Leg Confit, Mixed Berry Sauce, Balsamic Vinegar 油封鴨腿、雜莓汁、意大利黑醋

### Il Dolce / Dessert

Coffee Affogato, Vanilla Ice Cream 雲尼拿雪糕、意式濃縮咖啡

**Sicilian**

Sicilian Cassata, Ricotta Cheese, Pistachio 西西里卡薩塔蛋糕、乳酪芝士、開心果

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

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### Antipasto / Appetiser

**Sicilian**

Octopus Carpaccio, Orange, Fennel Salad 八爪魚薄片、橙柳、茴香沙律



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

Pumpkin Soup, Sautéed Shrimp, Balsamic Vinegar 南瓜湯、海蝦、意大利黑醋

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

### La Portata Principale / Main Course

**Sicilian**



Rigatoni "Alla Norma", Eggplant, Tomato, Ricotta Cheese

卡塔尼亞式長通粉、茄子、番茄、乳酪芝士

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



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)

**Sicilian**

Baked Seabass, Sundried Tomato, Almond Pesto "Trapanese Style"

特拉帕尼式焗海鱸魚、番茄乾、杏仁香草醬

Grilled Lamb Chops, Artichoke Purée, Mint Sauce 烤羊扒、雅枝竹蓉、薄荷汁

### Il Dolce / Dessert

**Sicilian**

Sicilian Cassata, Ricotta Cheese, Pistachio 西西里卡薩塔蛋糕、乳酪芝士、開心果

Napoleon with Wild Berries, Vanilla Sauce, Raspberry 野莓拿破崙餅、雲尼拿醬、紅莓

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



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## Harbour View Brunch 假日海景早午餐

Selection of Our Antipasti, Italian Cold Cuts, Cheese, Seafood Tower, Pasta & Egg Station  
精選意大利凍肉、芝士、海鮮塔、即煮意粉及雞蛋

Chef Andrea's Mini Burger with Duck Liver and Balsamic Onion Jam served to the table 主廚迷你鴨肝漢堡

### Hot Items & Carving 熱葷

 Eggplant Parmigiana  
意式焗千層茄子


Stew Chicken Legs "Cacciatore Style"  
意式燉雞腿

Roasted Canadian Pork Loin, Apricot Sauce  
即切烤加拿大豬腩配杏桃醬

### Main 主菜

Risotto with Mix Seafood, Sea Urchin Sauce, Herring Caviar  
海鮮意大利飯、海膽汁、鮭魚子醬

Or

 Tortellini Stuffed with Mushrooms, Asparagus, Black Truffle Cream Sauce  
意大利雲吞釀蘑菇、蘆筍、黑松露忌廉汁

Or

Pan-seared Fillet of Barramundi, Creamy Spinach, Tomato Salsa  
香煎盲曹、忌廉菠菜、番茄沙沙

Or

Slow-cooked Beef Cheek, Red Wine Sauce, Mashed Potatoes  
慢煮牛面頰肉紅酒汁及薯蓉

### Dessert 甜品

Selection of Desserts, Ice-cream, Seasonal Fruits and Flambé Station  
意大利精選甜品、雪糕、水果及特色火焰甜品站

**Adult \$558 / Children \$358 (aged 3-11 years old)**  
**成人每位港幣 558 / 小童每位港幣 358 (年齡 3 至 11 歲)**

Inclusive of Coffee or Tea

奉送咖啡或茶

Free-flow Champagne and Chateau Highball series at an additional \$398 per person  
每位另加港幣 398 無限量享用香檳及Chateau Highball系列

Free-flow Prosecco or House White wine or Red wine at an additional \$268 per person  
每位另加港幣 268 無限量享用氣泡酒或白酒或紅酒


Free-flow Beer or Juice or Soft Drinks at an additional \$148 per person  
每位另加港幣 148 無限量享用啤酒或果汁或汽水

**Free-flow beverage packages are not applicable to discounts**

**任何折扣不適用於無限添飲禮遇**

 Signature 推介菜式

 Vegan 非肉食

 Vegetarian 素菜

 Sustainable 可持續成分