

Blackboard Specials

Starters

Asparagus Soup \$88

Served with Parmesan Chip, Prosciutto Bits

蘆筍湯配巴馬臣芝士及意大利火腿

Roasted Sweet Potato Salad \$98

Lentils, Rocket Leaves, Spanish Onion, Crumbled Feta, Rosemary Vinaigrette

焗蕃薯沙律配扁豆火箭菜、西班牙洋蔥、希臘羊奶芝士粒伴迷迭香醋汁

Moules Marinières 500g/ 克 \$148

Mussels cooked with White Wine, Shallots and Parsley

白葡萄酒煮青口伴荷蘭芹及乾蔥

Main Courses

Baked John Dory Fillet \$208

Served with Buttered New Potatoes and French Beans, in a Lemon – Capers Sauce

香烤多利魚柳配四季豆伴檸檬水瓜柳醬

Slow Oven Braised Wagyu Beef – Cheek Fillet \$248

Served with Roasted Pumpkin, Broad Bean Purée, in a Red Wine Reduction

慢烤和牛面頰肉配香烤南瓜及蠶豆蓉

Porcini Risotto \$128

Topped with Teared Mozzarella

牛肝菌意大利燴飯配水牛芝士碎

Spinach and Ricotta Ravioli \$128

Served with Prosciutto and Zucchini in a Ricotta Cream

意大利芝士菠菜雲吞配意式風乾火腿、意大利青瓜、意大利羊奶芝士及鼠尾草

Desserts

Chocolate Fondant \$68

Served with Vanilla Ice Cream

朱古力心太軟配雲呢拿軟雪糕