



RISTORANTE ITALIANO

Executive Lunch

SIGNATURE ANTIPASTI COMBO

Parma ham with melon, baby squid fritters

Tuna Carpaccio, sautéed wild mushrooms

風腿甘瓜卷, 酥炸小魷魚
薄切鮮吞拿柳, 欖油鮮野菌

SOUP

Oysters chowder

鮮蠔周打湯

or

Soup of the day

每天廚師餐湯

MAIN COURSE

Choice of

Thin crust pizza topped with mushrooms,
minced onions and salami sausages

磨菇洋蔥沙樂美腸烤薄餅

112

Mortadella, Salami, Parma ham, Pepperoni, Camembert Cheese Panini

農莊風燻腸肉芝士意飽三文治

128

Sautéed ox-tail and bacon ragout with penne,
tomato sauce and parmesan

蕃茄醬燴牛尾煙肉尖通粉

128

Fettuccini sautéed with fresh scallops and
wild mushrooms with a dash of double cream & white wine

野菌鮮帶子白酒忌廉寬條麵

138

Baked filet of Norwegian river salmon coated
with herbal crumb with light creamy lime foam

香草酥焗三文魚柳配青檸忌廉沫

138

Char-grilled prime New York cut beef steak
black truffle demi-glace

炭燒紐約牛扒佐黑松露菌燒汁

158

DAILY DESSERT SPECIAL

Complimentary Coffee or Tea



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SIGNATURE ANTIPASTI COMBO

Grilled Italian sausages, tomato with mozzarella
Smoked salmon roses, pan-seared ocean scallops
燒意大利肉腸，蕃茄水牛芝士沙律
煙薰三文魚柳，香煎海帶子

SOUP

Farm vegetable chicken consommé
時蔬野菌清雞湯
or
Soup of the day
每天廚師餐湯

MAIN COURSE

Choice of

Baked thin crust pizza topped with
shrimp, pepperoni and tartar sauce
海蝦辣肉腸他他醬脆皮烤薄餅

118

Char-broiled Jumbo burger with 8 oz prime beef,
Layered with romaine hearts, tomatoes, onion and cheddar cheese
珍寶頂級牛柳芝士漢堡飽

128

Sautéed bow-tie pasta with chicken tenders and broccoli,
creamy walnut sauce

西蘭花雞柳蝴蝶意粉配合桃忌廉汁

132

Fusilli prepared "aglio olio" with fresh salmon and eggplants
with a touch of chili pepper

香蒜攪油三文柳茄子乾椒末螺旋粉

138

Char-grilled ocean Barramundi filet with herbs and lemon sauce
碳燒海鱸魚柳配香草檸檬汁

138

Char-grilled prime-cut filet of beef with red wine demi-glace
horseradish and mustard seeds favored mashed potato

碳燒牛柳配辣根佐芥茉籽燒汁忌廉薯蓉

158

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Pan-fried crab claw, poached farm egg
Grilled chicken filet, ocean prawn fritters

香煎蟹鉗, 溫泉蛋
意式燒雞柳, 酥炸海蝦

SOUP

Cream of watercress with clam meat
鮮蟹肉西洋菜忌廉湯

or

Soup of the day
每天廚師餐湯

MAIN COURSE

Choice of

Oven baked thin crust pizza topped with black truffle paste,
wild mushrooms and mozzarella cheese

黑松露菌茸鮮野菌烤意大利薄餅

112

Ribbon linguine pasta sautéed with bay clams, garlic,
fresh basil and white wine sauce

白酒蒜蓉香草鮮海蜆炒扁意粉

138

Grilled sirloin beef steak atop sautéed ribbon egg pasta
creamy Barolo wine demi-glace

炭燒西冷牛扒佐忌廉紅酒燒汁寬條麵

148

Char-grilled Iberico bone-in pork chop
with Dijon mustard demi-glace

碳燒黑毛豬架配芥末籽燒汁

138

Baked herbal crumbed filet of ocean halibut
accompanied with baby green salad

香草脆糠焗比目魚柳配田園沙律

138

Char-grilled prime-cut rib-eye beef steak, porcini demi-glace

碳燒肉眼牛扒配牛肝菌燒汁

158

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