

Campania: Discover the Mediterranean Lunch Menu

Two courses HK\$368 (appetiser and main course)

Three courses HK\$398 (appetiser, main course, and dessert)

Four courses HK\$448 (two appetisers, main course, and dessert)

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

另加 **港幣 68** 享用餐酒、氣泡茶、汽水或果汁一杯

Antipasto / Appetiser

Cooked Shrimp Tartare, Tomato, Mango, Avocado, Lemon Oil, Caviar

熟蝦他他、番茄、芒果、牛油果、檸檬油、魚子醬

Campania



Caprese Salad, Tomato and Buffalo Mozzarella with Basil 番茄及水牛芝士沙律配羅勒



Mushroom Cream Soup with Cheese Croutons 蘑菇忌廉湯、芝士、麵包粒



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

La Portata Principale / Main Course

Campania

“Maccheroni alla Luciana” with Braised Octopus, Red Wine, Olives

長通粉配燉八爪魚、紅酒、橄欖



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



Risotto with Green Asparagus with Taleggio Cheese 意大利飯配青蘆筍、意大利牛奶芝士



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

香煎盲鰱魚、忌廉菠菜、檸檬蘑菇汁

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“Neapolitan Ragout” Stewed Pork Belly in Tomato Sauce, Mashed Potato with Provola

意式番茄汁燉豬腩肉、芝士薯蓉

Il Dolce / Dessert

Hazelnut Cake, White Chocolate Mousse, Green Asparagus “Granita” and Caramel

榛子蛋糕、白朱克力慕斯、青蘆筍冰沙及焦糖

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“Pastiera Napoletana”, Ricotta Cheese Pie, Lemon and Orange Zest

意式乳清芝士批、檸檬及橙皮

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